DEACID Special

Complex disacidifier for musts and wines

⇢ TECHNICAL DESCRIPTION

When the content of organic acids is high, it is necessary to resort to the correction of the acidity.
The substances authorized for the chemical disacidification are: potassium bicarbonate ($KHCO_3$), neutral potassium tartrate (K_2T) and calcium carbonate ($CaCO_3$). These compounds give origin to scarcely soluble salts, which tend to precipitate.
A dosage of 100 g/hL brings about at least 400 ppm of calcium (please note that the presence of 80-120 ppm of calcium for white wines and 60-80 ppm for red wines could already cause the precipitation of Ca).
The effects of potassium bicarbonate ($KHCO_3$) are less predictable: a dosage lower than the theoretical one should always be used, as the result will change over time because of precipitation phenomena and also because this compound may give organoleptic defects attributable to the alkaline notes.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium bicarbonate, neutral potassium tartrate.

⇢ DOSAGE

140 g/hL of **Deacid Special** will lower the total acidity by 1 g/L.

⇢ INSTRUCTIONS FOR USE

Add **Deacid Special** directly into the must or wine little by little by pumping over, in order to avoid a too high localized disacidification (however temporary) of a small product quantity. The product must be dissolved in water in the case it is used in a solution. Pay attention to the development of CO_2 and to the subsequent wine increase in volume.

⇢ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.

Reference: DEACID_SPECIAL_TDS_EN_1220926_OENO_Italy

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