ARABINOL® Bio L

Colloidal softening stabilizer based on certified organic gum arabic, with levorotatory power

⇢ TECHNICAL DESCRIPTION

Arabinol Bio L is an instantly soluble, refined and micro-granulated gum arabic, produced in accordance with organic regulations. The molecule dimensions of **Arabinol Bio L** , larger than 3000 Kd, facilitate the wines' softening, interacting with the tactile sensations of the taste.

• It increases wines' softness

Arabinol Bio L is a natural polysaccharide used to increase the softness and the velvety taste of wines. It contains no SO_2 nor any other preservative additives giving hardness to wines and altering the colour of red wines.

• It is easy to be solubilised

The product is in the form of ivory micro-granules and must be dissolved in water or wine before its addition, preferably a few days before the last filtration.

• It carries out a stabilizing action

Arabinol Bio L exerts a protective action towards the colouring matter of red wines, keeping it stable over time. It is also an effective anti-casse, as it prevents the formation of copper, iron and protein colloids.

• It enhances the effectiveness of metatartaric acid

When added into the wine with metatartaric acid, it strengthens its anti-cream of tartar action, facilitating and prolonging its duration, as it wraps the tartate crystals keeping them separate.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Purified and micro-granulated gum arabic extracted from Acacia Senegal. Levorotatory power.

⇢ DOSAGE

To increase the softness and stability of wines: from 10 to 30 g/hL.

⇢ INSTRUCTIONS FOR USE

Arabinol Bio L must be slowly dissolved in water or wine; the solution should be kept slightly stirred for a better solubilisation.

No clarification must be carried out after the addition of **Arabinol Bio L**. Being an organic product, the solution must be utilized just after its preparation.

⇢ STORAGE AND PACKAGING

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

1 kg net packs.
20 kg net bags.