



# AROMAX Gal

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 Antioxidant for grapes and musts  
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## → TECHNICAL DESCRIPTION

**Aromax Gal** is used to protect must from oxidations. Thanks to its composition, it is able to react towards oxygen in a very quick time and thus to immediately carry out its protection towards the aromatic precursors.

**Aromax Gal** is particularly indicated for the treatment of white grapes, as, thanks to its content in extremely pure gall tannin, it does not alter the colour of musts. It is successfully used for the treatment of botrytis-affected grapes.

Thanks to its quick action against oxygen, it inhibits the activity of polyphenol-oxidase, such as laccase and tyrosinase. In this way the production of peroxides is drastically reduced and the obtained wines display a higher aromatic potential.

**Aromax Gal** inhibits the growth and development of indigenous yeasts, facilitating the static decantations and preventing the start of spontaneous fermentations.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Potassium metabisulfite, L-ascorbic acid, gall tannin.*

## → DOSAGE

20 g/hL or per 100 kg of crushed grapes, increasing the SO<sub>2</sub> by 54 mg/L.

## → INSTRUCTIONS FOR USE

Apply on grapes upon arrival or during crushing or directly into fresh must.

## → STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 20 kg.

