

ACETI CASE

Soluble casein

Removes oxidized and oxidizable polyphenolic compounds

CHARACTERISTICS

ACETICASE is a treatment specifically developed to treat the progressive oxidation of wines before acetic fermentation.

White and rosé wines are particularly prone to oxidation: their colour evolves poorly, freshness and finesse decline and then disappear.

ACETICASE removes oxidizable phenolic compounds, which are responsible for browning, a phenomenon that affects both colour and the gustatory appreciation of whites and rosés.

ACETICASE has an immediate qualitative impact. It refreshes the colour and refines the wine through its action on astringent polyphenols.

ACETICASE is a curative treatment. It removes "oxidized", "maderized" aromas and yellow-brown hues from oxidized wines.

Pure casein is water-insoluble. **ACETICASE** is perfectly and immediately soluble in water thanks to the use of a basic additive.

APPLICATION RATES

- Gustatory action, preventive treatment (young wines): 20 to 50 g/hL
- Curative treatment (based on oxidation level): 60 to 100 g/hL

INSTRUCTIONS FOR USE

- Dissolve **ACETICASE** in cold water: 1 kg/10 L of water.
- Stir vigorously (mix) and ensure proper homogenization.

PRECAUTIONS FOR USE:

- This preparation should be used within a day. The casein precipitates rapidly due to the medium acidity.
- For maximum efficiency, it is necessary to slowly and regularly add **ACETICASE** using a metering pump or **DOSACOL** (fining connection) during pumping over.

PACKAGING

- 25 kg bag

REGULATION

Casein is a milk product. In some countries of the European Union, its use requires specific labelling. Consult applicable regulations.

STORAGE

- Keep unopened packages away from light in a dry and odourless area.
- Open package: use rapidly