

TONE-STAB

*SPECIFIC CLARIFYER FOR COLOR AND SHADE STABILITY IN WHITES AND ROSES,
PREVENTS LIGHT TASTE*



DESCRIPTION

White and rosé wines when exposed to light, particularly if in white glass containers, can undergo organoleptic decay known as "taste of light" which gives the wine aromas such as cabbage, wet wool, onion and garlic. These volatile compounds are the result of the photochemical alteration of the redox system, mainly linked to the presence of riboflavin exposed to light which leads to the occurrence of sudden color variations, a phenomenon known as browning in rosé and white wines.



TECHNICAL APPLICATIONS AND CHARACTERISTICS

TONE-STAB drastically reduces the riboflavin content and corrects the polyphenolic composition and stabilizes the color over time. It is recommended to use TONE-STAB in pre-fermentation clarification and especially during fermentation where riboflavin is produced.



DOSES AND METHOD OF USE

Dissolve TONE-STAB in water in a 1:10 ratio and wait 5 minutes for the product to break down, homogenize the mass and add to the volume to be treated. The product acts by contact, the best results are obtained with 5-15 g/hl during fermentation or in finished wines 1 -10 g/hl leaving the mass under gentle agitation.



PACKAGING STORAGE

Packets of 2 and 10 kg
Keep in a cold and dry place.

Product compliant with Codex Œnologique International
Product for oenological use, in accordance with the provisions of Reg.
(EU) 2019/934.