

PROTOCOL | Low sulphur white wines



HARVEST

Early morning or at cooler temperature.

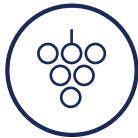
Gaïa™

20 g/hl

- Keep temperature below 12°C.
- SO₂ tolerance: 30 mg/l.

TANIN CRISTALLIN

2 g/hl



DESTEM AND CRUSH

Dry ice.

TANIN CRISTALLIN

3 g/hl

RAPIDASE
EXTRA PRESS

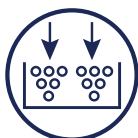
OR

RAPIDASE
EXPRESSION AROMA

2 ml/hl



COOLING



PRESS

SULFITANIN

0 - 30 ml/hL

ASCORBIC ACID

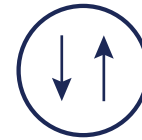
5 - 8 g/hL

OPTIONAL:

COLORPROTECT V MES

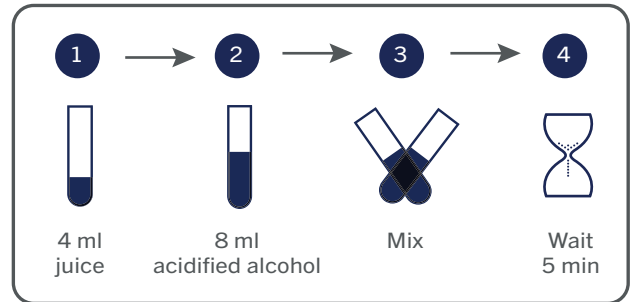
300 ml/hL

Dependent on level of browning.



FLOTATION

15 - 20°C
Pectin test.



Q'upXC

OR

INOFINE V MES

3 - 5 g/hl

70 ml/hl



FERMENTATION

BE THIOLS

OR

BE FRUITS

20 - 30 g/hl

NATUferm® Bright

30 g/hl

Add a complex nutrient
between 10 - 15°B:

Nutrivin

OR

**Nutrivin
Super**

10 - 30 g/hl