



# BLANCO V®

COMPOUND FOR IMPROVING ACID WINES

## COMPOSITION



Potassium bicarbonate (E 501) 95 %, Neutral potassium tartrate (E 336) 5 %.

## CHARACTERISTICS



BLANCO V® is a complex deacidifier capable of reducing the fixed acidity of red, white and rosé wines. Its actions increase the softness and agreeableness of excessively acidic wines, enabling their organoleptic characteristics to be rebalanced and enhanced without modifying their chromatic characteristics.

BLANCO V® improves tart and slightly sour wines. In this case, interventions will also be necessary for ensuring microbiological stability (the integration of sulphur dioxide, filtrations, etc.).

BLANCO V® can also be used in combination with CRISTALLITE® to ensure the maximum effectiveness of the cold tartaric stabilization in wines; potassium bicarbonate, in fact, gently salifies the tartaric acid, provoking the formation of nascent microcrystals that, in turn, increase precipitation of the bitartrate in oversaturation.

## APPLICATIONS



BLANCO V® is suitable for deacidifying all wines, particularly high-quality products. Deacidifying can be carried out before or at the same time as cold tartaric stabilization or following primary fermentation in order to assist in triggering malo-lactic fermentation or for processing new wines.

**When using BLANCO V® comply with the relative legal regulations in force.**



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## USE

Add BLANCO V® directly to the wine or dissolve the product beforehand in water and then add slowly to the product to be treated; mix in evenly.



## DOSAGE

According to the desired results; up to a maximum of 400 g/hL.  
Warning: 110 g/hL of BLANCO V® reduces the fixed acidity of the wine by 1 g/L.



## PACKAGING

25 kg bags.  
1 kg poly laminated bags.



## STORAGE

Keep in a cool, dry place. Close open packs securely.



## HAZARD

Based on the current European regulations the product is classified: not hazardous.