

PROCEDURE

1. Dissolve the **Acid** in a portion of the must or wine to be treated;
2. Add to the total volume, ensuring a perfect homogenization.

Recommended Dosage

CITRIC ACID

MUST AND WINE 0,2 - 0,5 g/L

Legal threshold in wine: 1 g/L.

LACTIC ACID

MUST AND WINE 2,1 - 3,5 mL/L

Legal threshold in wine: 4 g/L.

expressed in Tartaric Acid

MALIC ACID

MUST AND WINE 0,5 - 2,5 g/L

Legal threshold in wine: 4 g/L.

TARTARIC ACID*

MUST AND WINE 0,5 - 2,5 g/L

Legal threshold in wine: 4 g/L.

* NOTE: Acidification prior to bottling may be detrimental because it creates an imbalance in the wine, which may lead to potassium bitartrate precipitates in the bottle.