

# SULFIGAL

**Improves the environment, facilitates racking, protects from oxidation**

## CHARACTERISTICS

**SULFIGAL** combines the properties of sulfur dioxide and gallotannins. It is especially suitable for the treatment of white juice, since it facilitates its clarification during racking, while combining the antiseptic, antioxidant and antioxydase properties of SO<sub>2</sub>.

## ENOLOGICAL PROPERTIES

- **Sulfigal** purifies must
- **Sulfigal** protects juice from oxidation and from oxidase-type enzymatic activity
- **Sulfigal** speeds up racking operations thanks to the presence of gallotannins

## APPLICATION RATE

For 'cuvées' (juice from first pressing): 4 to 6 cl/hL of must

For 'tailles' (juice from second pressing): 6 to 8 cl/hL of must

For spoiled harvests, supplementary sulfiting may be carried out with a 15% sulfur solution

## INSTRUCTIONS FOR USE

**Sulfigal** is used on harvested grapes. The amount required for treatment should be added during pressing, as soon as run-off begins, if possible as the tank fills up.

It is necessary to mix thoroughly before racking.

### Precaution for use :

Allergen : Sulphites

For oenological and specifically professional use.

Use according to current regulation.

## PACKAGING

10 litre cans.

## STORAGE

Store unopened package away from light in a dry and odourless area.

Opened package: use rapidly.

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