



## Sulfiting Agents

# EFFERGRAN

Sheet Code: Effergran/US

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### ANTIBACTERIAL - ANTIOXIDANT

#### COMPOSITION

Potassium metabisulfite 75%

Potassium bicarbonate 25%

#### GENERAL FEATURES

Appearance: white granules with a slight sulfur dioxide smell.

Sulfur dioxide, in its various forms, is an indispensable aid to winemakers because of its multiple functions. Depending on the dose used, SO<sub>2</sub> can inhibit or regulate unwanted microbial flora and exert an effective antioxidant and antioxidasic action on tyrosinase and laccase.

**EFFERGRAN**, composed of effervescent granules containing metabisulfite and potassium bicarbonate, has an antioxidant action. It is soluble and doesn't need to be dissolved in advance.

Its granular structure rapidly dissolves on the surface of liquid. This characteristic is very important when the wine is temporarily stored in partially filled tanks, where **EFFERGRAN** is available to obtain a high temporary concentration of SO<sub>2</sub> just where it is needed.

The amount of CO<sub>2</sub> caused by effervescence and the effect on wine acidity caused by the potassium bicarbonate in Effergran, is negligible.

#### APPLICATIONS

To treat must and grapes during transportation to the winery, to prevent oxidation and the contamination by indigenous bacterial flora.

To provide SO<sub>2</sub> to must and wine in all winemaking steps, especially when localized dosages of sulfur dioxide are needed.

To directly add SO<sub>2</sub> without need for prior solution preparation.

#### DOSAGE

**EFFERGRAN** is available in two type of packaging:

125 g (50 g SO<sub>2</sub>) packet for gondolas of 4-5 tons of grape or for 25 hL (660 gal) of wine;

250 g (100 g SO<sub>2</sub>) packet for gondolas of 8-10 tons of grape or for 50 hL (1320 gal) of wine.

1 Kg (400 g SO<sub>2</sub>) packet

The dosage indicated above is calculated to provide 5-10 g of SO<sub>2</sub> for every 100 liters of must (around 10-15% of grape weight) or for an addition of 20 mg/L on must. The dosages can vary for different quantities of must created during transport, or any other needs.

10 g of **EFFERGRAN** provide approximately 4 g of SO<sub>2</sub>.

The addition of 20 mg/L of SO<sub>2</sub> from **EFFERGRAN** releases 5 mg/L of CO<sub>2</sub>, and causes a 0.0086% (8.6 mg/L) theoretical decrease in tartaric acid.

#### INSTRUCTIONS FOR USE

Use at harvest: scatter **EFFERGRAN** as is on the bottom of the bin.

Treatment of must and grapes: pour as is on must or wine from the top of the tank.

#### PACKAGING AND STORAGE

125 g, 250 g & 1 Kg

Sealed package: store in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

Attention: hygroscopic product.

Product made by raw material that is in compliance with the following specifications:

Codex Cœnologique International

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

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The indication supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.