



CITROGUM DRY

COLLOIDAL STABILIZING AGENT

COMPOSITION

Preparation made of gum Arabic and sulphur dioxide.

GENERAL FEATURES

Appearance: whitish granules.

CITROGUM DRY® is the granulated form of liquid CITROGUM®. It has the same chemical, physical and enological properties as the liquid form: low calcium content, perfectly clear when dissolved in water, and highly effective in preventing potassium bi-tartrate precipitation. Numerous studies have demonstrated that CITROGUM DRY® can be an alternative to traditional physical tartrate stabilization methods in moderately unstable wines. When used in combination with AMT PLUS QUALITY, CITROGUM® DRY increases and prolongs its stabilizing effectiveness.

Additionally, CITROGUM® DRY reduces bitterness and astringency and increases softness and sweetness.

CITROGUM ® DRY has a negligible clogging effect on filtration membranes and can be added before final filtration.

The special granulation process allows CITROGUM® DRY to dissolve quickly and easily both in water and wine without forming lumps.

APPLICATIONS

Red, white, rosé wines

- Tartrate and colloid stabilization in finished wines ready for bottling.
- Improve sensory balance, soften astringency, mask bitterness, and increase sweet sensation.

Sparkling wines

- In the preparation of the *liqueur d'expédition*, to improve the quality of *perlage*.

DOSAGE

Still wines

- From 10 to 100 g/hL, and above, for a significant sensory effect.

Sparkling wines

- 12 -20 g/hL during secondary fermentation in pressure tank.
- 20 g/100 bottles at *dégorgement*, when *methode champenoise* is used.

10 g/hL adds about 0.2 mg/L of SO₂ to wine.

INSTRUCTIONS FOR USE

Dissolve CITROGUM® DRY in water or wine in the ratio of 1:10. Add to wine to be treated during pump-over, using a proportioning pump or Venturi device. Use the solution within one day. If the product is dissolved in water, do not increase the concentration to more than 20%. Add to clear wines, already filtered, before bottling. If used at high dosages, add after microfiltration using a dosing pump.

PACKAGING AND STORAGE

15 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

Product approved for winemaking by the TTB.

Legal Limit: The amount of pure Arabic gum shall not exceed 16 lbs/1000 gallons (240 g/hL of wine).

The product complies with the following specifications:

Regulation (EC) N. 606/2009