

NETAROM

CORRECTORS

Derived from inactivated yeasts selected for their capacity for adsorbing products responsible for reduction tastes.

↓ OENOLOGICAL APPLICATIONS

NETAROM enables the adsorption, by short-term contact, of the various sulphur compounds (hydrogen sulphide, methanethiol...) which are responsible for reduction-type taints.

Due to its content in polysaccharides, **NETAROM** improves volume and complexity on the palate in white or red wines.

↓ INSTRUCTIONS FOR USE

NETAROM is introduced when reduction is observed (at the end of alcoholic or malolactic fermentation for example) in red or white wines.

The necessary quantity of **NETAROM** is energetically stirred into 4 to 5 times its weight in wine, avoiding the formation of lumps.

The suspension is added to the wine and light stirring is carried out (no violent pumping over which could consequently oxidise the wine) once a day to keep the product in suspension in the wine.

We advise tasting once a day (just before stirring) in order to decide when the treatment should be stopped (the first results will be observed after 3 days of contact; maximum 5 days).

We advise against readjusting the SO₂ during treatment.

As soon as the treatment is completed and after **NETAROM** sediments, the wine is immediately racked.

↓ DOSE RATE

- Dosages vary from 20 to 40 g/hL depending on the level of reduction revealed on tasting.

To determine dosage, firstly carry out laboratory trials.

↓ PACKAGING AND STORAGE

- 1 kg bags

Store in a dry, odourless environment at a temperature between 5 and 25 °C.

The optimal use-by date for **NETAROM** in its original packaging is indicated on the label.