

Ready Gum Plus

GUM ARABIC STABILISE

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Gum Arabic in a solution obtained from *Acacia seyal*.

To improve the sensory balance

Ready Gum Plus is the result of a special accurate work process that starts with the selection of raw materials to obtain a polysaccharide with an ideal degree of hydrolysis to give the wine greater fullness and softness. Adding Ready Gum Plus lowers excessive astringency and reduces the tannin content, restoring the right taste balance and at the same time increasing the body and volume in the mouth. Ready Gum Plus does not contain any citric acid and therefore does not alter the acidic balance of the wine.

Furthermore, the use of Ready Gum Plus has a positive protective effect against ferric phosphate casse and oxydasic casse, helping to guarantee that the wine has long-term physical and chemical stability; in refermentation, it improves the fineness of the perlage.

For filtering without surprises

The solution is clear and, unlike other types of gum Arabic, it does not significantly alter the filterability index of the wine, thanks to the careful production process that has a number of purification stages. The solution therefore has low clogging power and does not compromise the normal operation of the winery in any way during filtration prior to bottling.

Ready Gum Plus can be added to finished wine before or after filtration prior to bottling, depending on the operations and the needs of the winery.

Composition

Stabilisers: E414 gum Arabic (20.5%)

Preservatives: E220 sulphur dioxide (0.5%)

Characteristics

Appearance: opalescent liquid

Colour: light yellow

Dosage

30-100 g/hl in white and rosé wines

40-150 g/hl in red wines

60-200 g/hl in liqueur wines

How to use

Gum Arabic is added to wine that is ready for bottling before or after the last filtration.

Make sure that the product is homogenised with the bulk to be treated.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

Code 123480 - 10 kg canisters

Code 123485 - 25 kg canisters

Code 123490 - 200 kg barrels

Code 123500 - 1050 kg barrels

