

TONE STAB GREEN

A SPECIALISED CLARIFIER IN PELLET FORM, CONTAINING PURE PEA PROTEIN, ACTIVATED CARBON AND BENTONITE. DESIGNED TO ENHANCE COLOUR AND SHADE STABILITY IN WHITE AND ROSE WINES, WHILE PREVENTING LIGHT STRIKE.



DESCRIPTION

When white and rosé wines are exposed to light, especially in clear glass bottles, they can experience organoleptic degradation known as "light-strike," which imparts undesirable aromas such as cabbage, wet wool, onion, and garlic. These volatile compounds are caused by photochemical changes in the redox system, primarily associated with the presence of riboflavin. When exposed to light, riboflavin triggers sudden color changes, a phenomenon known as browning, in both rosé and white wines.



TECHNICAL APPLICATIONS AND CHARACTERISTICS

TONE STAB GREEN, formulated in pellet form, significantly lowers riboflavin levels, corrects polyphenolic composition, and stabilizes color over time. It is recommended to use TONE STAB GREEN during pre-fermentation clarification and, in particular, throughout fermentation when riboflavin is produced. TONE STAB GREEN is approved for use in organic winemaking according to EU Regulation 2021/1165.



DOSES AND METHOD OF USE

Dissolve TONE STAB GREEN in water at a 1:10 ratio and allow it to sit for 5 minutes to fully dissolve. Afterward, homogenize the mixture and add it to the volume to be treated. The product works through direct contact, with optimal results achieved at 5-15 g/hl during fermentation, or 1-10 g/hl in finished wines, while keeping the mixture gently agitated.



PACKAGING STORAGE

Packets of 1 and 10 kg
Keep in a cold and dry place.

Product compliant with Codex Œnologique International
Product for oenological use, in accordance with the provisions of Reg. (EU) 2019/934.