



STERYL Damigiane

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 Practical tool to protect wine with headspace from *Pichia membranaefacens* and aerobic spoilage

→ TECHNICAL DESCRIPTION

These anti-flor tablets consist of an inert pureparaffin support in which a natural form of mustard oil has been dissolved. Mustard oil is a volatile substance with high antiseptic properties especially with regard to aerobic microorganisms.

The microorganisms responsible for the formation of white film on the surface of wines stored in partially full containers belong to the specie *Pichia*, *Hansenula* and *Candida*. These are yeasts with a prevalently oxidative metabolism and almost free from fermentative activity. In addition to this alteration, a loss of alcoholic content takes place as well as the formation of acetaldehyde, which gives a vinegary smell to the contaminated wines.

By floating on the surface of the liquid, Steryl tablets slowly release the Allyl isosulphocyanate, which sterilizes the air above it. As a result, the development of the film is inhibited together with other oxidation related bacterial and enzymatic surface alterations.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

0.5% Allyl isosulphocyanate on a solid paraffin support.

→ DOSAGE

Use one or two tablets of the adequate size (for barrel), and replace it every 15 days.

→ INSTRUCTIONS FOR USE

Add one or two tablets into the barrel. Let it just float on the surface.

→ ADDITIONAL INFORMATION

Not legal for US commercial wineries.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 carton containing 50 sachets, each sachet contains 12 tablets of 1g each.

