

## ANTI-MICROBIAL

### Vin-Chito

#### Description

**Vin-Chito** is high molecular weight chitosan derived from *Aspergillus niger* for microbial control in wine.

#### Properties

With its anti-microbial properties, a low dosage of **Vin-Chito** can selectively control the growth of unwanted microorganisms including Brettanomyces yeasts, lactic acid bacteria and acetic acid bacteria at any time during the winemaking process. When used during fermentation at recommended dosage, **Vin-Chito** will not inhibit *Saccharomyces* growth.

#### Use

**Vin-Chito** is suitable for use in all wines during fermentation and aging. In white wines, rosés and sparkling bases **Vin-Chito** helps maintain freshness by inhibiting malolactic fermentation and acetic acid formation. In red wines **Vin-Chito** helps maintain aromatic complexity and avoids off-flavors through the inhibition of Brettanomyces growth, acetic acid formation, etc.

Effectiveness - 7 days after addition

Vin-Chito Dose g/hL	Cells/ml Brettanomyces	Cells/ml bacteria
0	$3 \times 10^6$	$2.5 \times 10^3$
0.1	6245	$1.2 \times 10^2$
0.3	2506	$0.4 \times 10^2$
0.5	1750	1504
0.7	500	450
1	370	ND
1.5	ND	ND
2	ND	ND
2.5	ND	ND

Effectiveness - 25 days after addition

Vin-Chito Dose g/hL	Cells/ml Brettanomyces	Cells/ml bacteria
0	$4 \times 10^6$	$3.5 \times 10^5$
0.1	$1.1 \times 10^4$	$2.7 \times 10^3$
0.3	$0.5 \times 10^2$	$2.4 \times 10^3$
0.5	4258	1236
0.7	2504	851
1	672	ND
1.5	357	ND
2	ND	ND
2.5	ND	ND

ND = None detected

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## Vin-Chito

### Dosage and Addition

Fermentation:

White wines and sparkling bases: 1–5 g/hL (0.08–0.4 lb/1000 gal)

Wines fermented in barrel: 2–14 g/hL (0.16–1.2 lb/1000 gal)

Maturation and Aging:

Sparkling wine bases, white and rosé wines: 10–20 g/hL (0.8–1.6 lb/1000 gal)

Red wines in tank: 3–15 g/hL (0.25–1.25 lb/1000 gal)

All wines aged in barrel: 7–15 g/hL (0.6–1.25 lb/1000 gal)

Dosage is based on a wine pH of less than 3.4 for whites and 3.7 for reds. Above these values, increase the dosage by 10% to 20%, depending on pH and microbial populations.

Bench trials are recommended to ensure appropriate addition rates. Please contact your ATPGroup Enological Product Specialist for the best solution and assistance with the necessary bench trials to ensure appropriate rate.

Add **Vin-Chito** directly to the wine or dissolve in small quantity of wine. Add by means of a Venturi tube or metering pump while mixing to ensure proper homogenization.

### Storage and Shelf Life

Store in original packaging in a cool and dry environment, max 77°F (25°C). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

### Packaging

**Vin-Chito** is available in 1 kg and 10 kg packaging.

Product for Enological Use Only.

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.