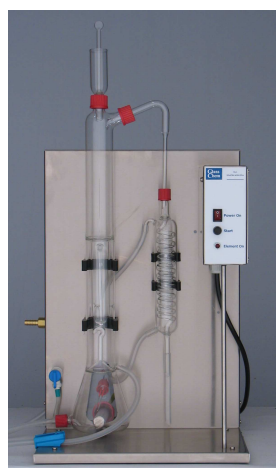


## Volatile acidity

These stills are designed to determine the amount of volatile acid present in wine as gram per liter. Steam distillation is used to separate the volatile acids from the non volatile components. Our models range from a single, three and six place unit, as well as a combination between the VA and aspiration sulfur. On these combination stills, alcohol can also be done.

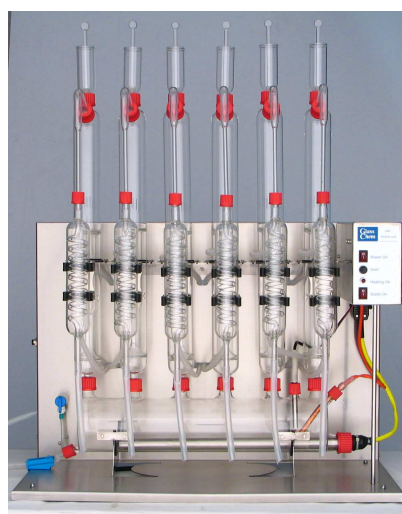
The distillation time is approximately 12 minutes per batch, meaning that on the va-1, one distillation can be done in the allocated time and on the va-6, six distillations are done in the time period.

Optional with these units ,a pressurized water container from which distilled or purified water can be fed to the boiling chamber , can be supplied. This will eliminate any carry over of unwanted volatile acidic components which will affect the titration value. In our experience this is the main cause for incorrect analysis due to water containing bi-carbonates.



VA-1

VA-6



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