

## Dolomite

Dolomite is a [metamorphic rock](#) that forms when [limestone](#) is subjected to the heat and pressure of metamorphism. It is composed primarily of the mineral [calcite](#) and usually contains other minerals, such as clay minerals, micas, [quartz](#), [pyrite](#), iron oxides, and [graphite](#).

Dolomite is not as porous as marble but still needs care and maintenance. Dolomite has been used for thousands of years for cooking areas, sculptures and in architecture. It is best to be aware of how to care for it to ensure its beauty will last.

Honed or Leathered Dolomite countertops have a matte finish, are more forgiving and a little easier to care for as they will not show any scratches or etching. While polished Dolomite countertops have a sheen they are also more vulnerable to scratches and etching that might come from marinade spills and acids. If you have chosen to go with a polished surface, please make sure you remember to dust your Dolomite with a micro fiber cloth to ensure no small particles or granules scratch the surface. We recommend resealing your Dolomite every year to ensure longevity. Sealers can be bought from your stone supplier or all major hardware stores.

The great thing about Dolomite is that any imperfections, stain and chips can be fixed by a reputable stone mason or fabricator should something out of the norm occur. But if you follow these few steps, we are sure you will be happy with your counter top for years to come.

### Care and maintenance of Dolomite.

1. If a spill should occur, clean up before the stain has a chance to penetrate the surface. Dolomite is porous and will stain with beetroot, red wine, some herbs and spices such as saffron or turmeric if left too long on the surface.
2. Generally, you can clean your Dolomite with soapy hot water. Resealing your Dolomite top every year will ensure longevity.
3. Never use harsh acidic cleaning chemicals on your Dolomite as they will etch the surface. Only use non-acidic cleaners and or stone specific cleaners which you can purchase from all major super markets.
4. If stains do happen, remove them with a poultice. You can buy commercial products from your fabricator or hardware store. But in most cases a poultice of baking soda and water will work. Please discuss with your stone supplier should you have any concerns. Containers such as olive oil bottles are often hard to keep completely dry, and the layer of olive oil on the bottom of the bottle will discolor the Dolomite. Leave these types of containers on a shelf or in a cabinet.
5. Use a cutting board when preparing food. Cutting directly on the Dolomite will damage both your knives and the countertop. Bacteria from meats and other ingredients will get into the pores of the Dolomite, while oils or acidic ingredients could stain and etch.
6. Place trivets under any hot pots or pans as direct contact may cause a burn mark or "thermal shock especially if the pan has rust on it.
7. These are just points to ensure you are fully aware of the stones limitations. Dolomite can always be repaired or deep cleaned. Please contact your stone supplier if you have any queries or difficulties.

And remember, you chose this stone because it's beautiful and it makes you happy. Make sure you enjoy it and remember to tell its story.....it took billions of years to make.