



ENOBLACK PERLAGE

Highly pure plant carbon and bentonite pellets

COLOUR REMOVAL IN MUSTS AND SPARKLING BASE WINES

Features

ENOBLACK PERLAGE is a pellet preparation of plant carbon with high colour removal capacity and very pure montmorillonite.

The high efficiency of the single components and the reciprocal synergistic action allow for excellent colour removal results as well as a good sedimentation.

The pellet form prevents unpleasant dust formation and also makes it easy to use.

Applications

- Colour removal from musts and white wines obtained from red grapes.
- As a cure for oxidized white wines
- Reduction of fungi toxins

Dosage

5- 100 g/hL

Maximum legally permitted dosage in EU: 120 g/hL.

Instructions for Use

Disperse ENOBLACK PERLAGE in a volume of water or must equivalent to 5 times its weight.

Add to the mass to be treated during pumping over and if possible using a dosage pump.

Keep the must/wine in movement for an hour to keep the carbon in suspension.

The addition of 1-2 g/hL of high molecular weight gelatine or isinglass will accelerate the sedimentation.

Packaging

15 kg bag

Storage Conditions

Sealed package: store in a cool, dry and ventilated place

Open package: close well and store as indicated above. Warning: the product tends to absorb foreign odours.

Product deriving from raw materials in accordance with the characteristics requested by:
International Oenological Codex

Product for enological use, according to:
Regulation (EC) n.606/2009