








**FINING**

**BENTOLIT SUPER**

Sodium activated bentonite in powder form.

	<p><b>COMPOSITION</b> Sodium activated bentonite in powder form.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Bentolit Super combines excellent clarification with good protein removal. When used in combination with protein-based fining agents, it helps to improve wine and juice clarity and filterability. Also suitable for flotation.</p>
	<p><b>APPLICATIONS</b> <i>Must</i></p> <ul style="list-style-type: none"> <li>remove proteins that can cause protein instability in wine;</li> <li>ensure good clarification;</li> <li>drastically reduce oxidases, such as tyrosinase and laccase, responsible for juice oxidation.</li> </ul> <p><i>In fermentation</i></p> <ul style="list-style-type: none"> <li>ensure a stable and complete fermentation process, at the end of which a clear wine is obtained with minimal volume of lees.</li> </ul> <p><i>Wine</i></p> <ul style="list-style-type: none"> <li>ensure complete clarification and protein stability.</li> </ul>
	<p><b>DOSAGE</b></p> <ul style="list-style-type: none"> <li>40 - 200 g/hL (3.3 – 17 lb/1,000 gal) for must or wine;</li> <li>20 - 60 g/hL (1.7 – 5 lb/1,000 gal) during fermentation;</li> <li>100 - 250 g/hL (8.3 – 20.7 lb/1,000 gal) for vinegar.</li> </ul> <p>Preliminary laboratory trials are recommended to determine the correct dosage. Very unstable wines may require higher dosages than those indicated above.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Rehydrate one part Bentolit Super in 20 parts cold water, stirring continuously until a homogeneous suspension is obtained. Allow to swell for 12-24 hours, then mix again and add to juice or wine while pumping over, preferably using a metering pump or a Venturi tube. Best results are obtained by adding the bentonite to at least half of the volume to be treated.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 25 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: bentonite absorbs moisture and odors.</p>
	<p><b>COMPLIANCE</b> <u>The product is in compliance with:</u> Codex Oenologique International</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p><u>Product approved for winemaking,</u> in accordance with: Reg. (EU) 2019/934</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.