



ATOMIZED EGG ALBUMIN

COMPOSITION

Egg albumin

GENERAL FEATURES

Appearance: white-cream powder with a very fine and light texture.

BLANCOLL interacts with wine polyphenols and softens the astringency without modifying the structure, nor aromatic profile and intensity.

For these characteristics, BLANCOLL is suitable for the final fining of great red wines and also white wines aged in oak, where it is necessary to soften without altering the taste balance.

Using BLANCOLL also improves wine filterability.

APPLICATIONS

- Final fining of red wines
- Final fining for white wines, in particular those aged in oak and in combination with bentonite and silica sol.

DOSAGE

From 5 to 10 g/hL

Preliminary laboratory trials are recommended to determine the correct dosage.

INSTRUCTIONS FOR USE

Slowly dissolve BLANCOLL in room temperature water in a 1:10 ratio, stir continuously to avoid clump formation while being careful to not form too much foam. Add this solution to the wine during a pumping over, using a Venturi tube or dosing pump. Warning: the aqueous solution of BLANCOLL cannot be kept and must be used immediately after its preparation.

PACKAGING AND STORAGE CONDITIONS

1 kg

Sealed package: keep in a cool, dry and ventilated place, away from light.

Open package: carefully reseal and keep as indicated above.

Product in accordance with the characteristics requested by:

International Oenological Codex

Product for oenological use, according to:

Regulation (EC) N. 606/2009