



CLAIRPERLAGE DUE PVPP, plant protein, silica dioxide

FINING AGENT FOR THE PREVENTION AND TREATMENT OF OXIDATION IN BASE WINES

General features

CLAIRPERLAGE DUE is a fining agent specifically designed for the prevention and cure of oxidation issues in juice and sparkling base wines.

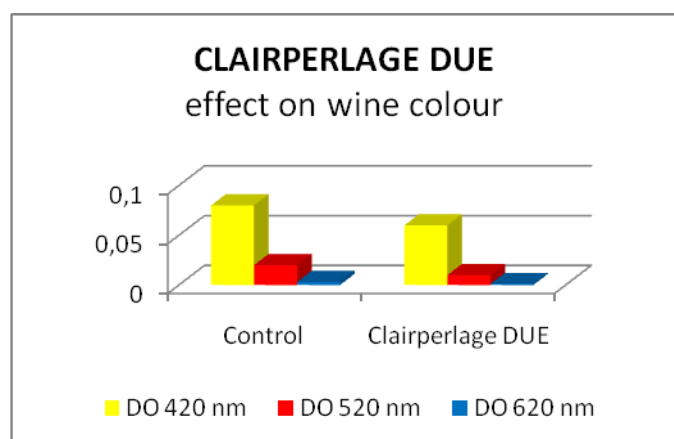
For prevention, CLAIRPERLAGE DUE eliminates polyphenol compounds that can be oxidized and that are responsible for astringency and bitterness. Furthermore, it can eliminate compounds that combine with sulfur dioxide thus resulting in wines with greater free and less bound SO₂.

As a cure, CLAIRPERLAGE DUE improves color as well as aroma by immediately eliminating over-developed notes.

CLAIRPERLAGE DUE is fast and easy to use, settles quickly and forms less lees than other similar products, thereby reducing liquid losses.

Applications

Prevention and treatment of oxidation in base wines.



Dosage

15-40 g/hL (1.2 – 3.3 lb/1000 gal)

Maximum legal dosage in EU: 150 g/hL (12 lb/1000 gal).

Instructions for use

Sprinkle CLAIRPERLAGE DUE directly over must or wine surface during pump-over. Continue pump-over until product is thoroughly mixed.

Packaging

10 kg bag and 1 kg pack

Storage

Sealed package: store in a cool, dry, well-ventilated area.
Opened package: carefully reseal and store as indicated above.

Product for oenological use, as stated in:
Regulation (EC) N. 606/2009

Product made by raw material that is in compliance with the following specifications:
Codex Œnologique International