



FINING AGENTS

CLAIRPERLAGE DUE

Prevention and treatment of oxidation in base wines



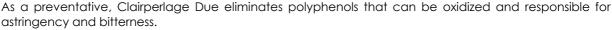
COMPOSITION

PVPP, pea protein.



GENERAL CHARACTERISTICS

Clairperlage Due is a fining agent specifically designed for the prevention and treatment of oxidation in juice and sparkling base wines.





As a treatment, Clairperlage Due improves color as well as aroma by immediately eliminating aged notes. Clairperlage Due works fast, is easy to use, settles quickly and forms less lees than similar products, thereby reducing wine loss.

Clairperlage Due does not contain allergens and is not required to be listed on the label. Also, the absence of products of animal origin allows it to be used in the production of wines destined for consumption by vegetarians and vegans.



APPLICATIONS

Prevention and treatment of oxidation in juice and base wine.



DOSAGE

15-40 g/hL (1.2-3.4 lb/1,000 gal)

Maximum legal dosage in the European Union: 120 g/hL (10.1 lb/1,000 gal) Maximum legal dosage in USA: 110 g/hL (9,24 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 AND STORAGE CONDITIONS

1 kg, 10 kg

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



COMPLIANCE

Product made of raw materials that are approved for winemaking in accordance with:

- Codex Œnologique International
- Reg. (EU) 2019/934 and subsequent amendments
- Product approved for winemaking by the TTB under 27 CFR § 24.250.

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.