








FINING

CLAIRPERLAGE UNO

Protein removal respectful of foam quality

	<p>COMPOSITION Selected bentonite, allergen-free plant protein.</p>
	<p>GENERAL CHARACTERISTICS Clairperlage Uno is highly effective at removing proteins from base wines destined to become sparkling or frizzante-style wines. Clairperlage Uno is the result of research on the relationship between proteins and bubble quality in sparkling wine.</p> <p>While the aim of bentonite treatment is to eliminate unstable proteins, it can also reduce bubble quality and <i>perlage</i> persistence. Clairperlage Uno combines an enological bentonite, selected for its high protein removal capacity, with a plant protein of controlled molecular weight that is also allergen-free. The synergy between these two components eliminates proteins responsible for protein instability while preserving mannoprotein content which is responsible for bubble persistence and <i>perlage</i> quality.</p> <p>In comparison to classic bentonite treatment, Clairperlage Uno offers numerous advantages:</p> <ul style="list-style-type: none"> • Efficient elimination of wine proteins • Preservation of sparkling wine foam quality • Wine structure preservation • Reduced lees volume • Good separation of lees from clear wine • Rapid clarification • High clarification capacity • Simple and quick preparation, without lumps
	<p>APPLICATIONS Clarification and elimination of unstable proteins in base wines without compromising foam quality or persistency of fine bubbles.</p>
	<p>DOSAGE From 20 to 100g/hL (1.6 – 8 lb/1000 gal) depending on protein instability.</p> <p>Maximum legal dosage in USA: 500 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Clairperlage Uno in warm water at a ratio of 1:20. Stir continuously until thoroughly mixed. Allow resulting gel to rest for 3-6 hours, mix again and add to base wine during pump-over, preferably using a Venturi tube.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: this product absorbs moisture and odors.</p>
	<p>COMPLIANCE Product made of raw materials that are approved for winemaking in accordance with:</p> <ul style="list-style-type: none"> ▪ Codex Cœnologique 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.