







FINING AGENTS

CLARIL SP

Clarifying and stabilizing complex

	<p>COMPOSITION Bentonite, PVPP (polyvinylpolypyrrolidone), potassium caseinate.</p>
	<p>GENERAL CHARACTERISTICS CLARIL SP is a must and wine clarifier and stabilizer. CLARIL SP is composed of PVPP (a synthetic polymer), potassium caseinate and a particularly effective clarifying bentonite. It has multiple effects on must and wine. In fact, the following phenomena can be observed in must and wine treated with Claril SP:</p> <ul style="list-style-type: none"> ▪ Selective removal of easily-oxidized phenolic substances which are responsible for the darkening of color and appearance of flatness and bitter flavors ▪ Protein stability ▪ Removal of colloids and suspended solids with resulting reduction in turbidity <p>These actions result in numerous benefits to wine including longer shelf life, lower astringency, absence of overfining and an overall improvement of organoleptic properties.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Clarify and stabilize must and white, red and rosé wines ▪ Decolorize white must obtained from red grapes ▪ Treat oxidized wines ▪ Treat wines which are subject to pinking
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ White must: 20-90 g/hL (1.67-7.5 lb/1000 gal) ▪ White, red and rosé wine: 20-80 g/hL (1.67-6.7 lb/1000 gal) ▪ Prevent and treat pinking: 50-80g/hL (4.2-6.7 lb/1000 gal) ▪ Must and wine rich in polyphenolics and/or unstable proteins: 100–150 g/hL (8.3-12.5 lb/1000 gal) <p>Maximum legal dosage in the European Union: 320 g/hL (26.5 lbs/1000 gal) To determine the correct dosage level, laboratory trials with Claril SP are recommended.</p>
	<p>INSTRUCTIONS FOR USE Disperse Claril SP in water at a 1:10 ratio, homogenize and let rest for 3-6 hours. Add the resulting solution to must or wine using a Venturi tube or dosing pump during a pump-over. For maximum effect, the addition must be made to at least half of the volume to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Œnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. Legal Limit: PVPP used shall not exceed 60 lb/1,000 gal (719 g/hL) and shall be removed during filtration.</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.