

**FINING**

# ENOBLACK PERLAGE

Decolorizing carbon in pellet form

	<p><b>COMPOSITION</b> Activated carbon of plant origin, bentonite.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Enoblack Perlage is a pellet preparation of vegetal carbon with high decolorizing efficacy and very pure bentonite. The high efficiency of the single components and the reciprocal synergistic action allow for excellent color removal as well as good sedimentation. The pellet form makes it quickly and easily dissolve and prevents unpleasant dust formation.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Decolorization of must and for sparkling base wine obtained from red grapes</li> <li>▪ Decolorization of must and wine.</li> <li>▪ Treatment of oxidized wines.</li> <li>▪ Removal of mold-originated toxins (ochratoxin A).</li> <li>▪ Removal of glycosylated smoke compounds in white juice.</li> </ul>
	<p><b>DOSAGE</b> Up to 120 g/hL (maximum legal dose in the EU).</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage. <i>Attention:</i> In EU, according to Reg. (EU) 2019/934, carbon can be used only in must, new wine still in fermentation and white wine. Maximum legal dose in the USA: 540 g/hL (5.4 g/L)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Sprinkle Enoblack Perlage in water, must or wine equivalent to 5-10 times its weight. Add uniformly to wine or must during pump over, preferably using a metering pump or Venturi tube. Keep carbon in suspension for 45 min. To accelerate the sedimentation of carbon, add a fining protein such as gelatin or isinglass.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 15 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><b>COMPLIANCE</b> The product is in compliance with: 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. The amount used to treat the wine, including the juice from which the wine was produced, shall not exceed 25 lbs/1000 gal. 3.0 g/L (300g/hL). If the amount necessary exceeds this limit, a notice is required pursuant to 27 CFR 24.242 (GRAS).</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.