








FINING AGENTS

FINECOLL

Improve wine clarification and filterability, finishing sensory quality.

	<p>COMPOSITION Isinglass, E300 citric acid, E224 potassium metabisulfite.</p>
	<p>GENERAL CHARACTERISTICS Finecoll is a very mild fining protein made exclusively from the swim bladders of fish. It is well suited for the clarification of white and rosé wines. Due to its slow flocculation, it removes the finest particles in suspension. Once flocculation is over, sedimentation takes place rapidly. Finecoll removes bitter notes and finishes wines before stabilization. For those applications, it can also be successfully used for red wine clarification.</p> <p>Not very sensitive to colloids, it can be used to improve the filterability of potentially clogging wines such as those produced from botrytized grapes. Finecoll is not an alternative to filtration but makes filtration easier and improves the flow rate.</p> <p>After treatment with carbon, isinglass addition accelerates the sedimentation of the finest particles and allows for their total elimination by filtration.</p> <p>Isinglass is generally used as a finishing fining protein. In this case, it does not require the addition of co-fining agents such as bentonite or silica sol. However, when used for the clarification of difficult wines, Finecoll doses can reach 3 - 4 g/hL and the addition of 20 to 40 mL/hL of Sil Floc helps to speed up sedimentation and improve clarification, filterability and sensory characteristics.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Finishing fining of white and rosé wines ▪ Clarification of difficult wines such as wines rich in colloids or produced from botrytized grapes ▪ Remove bitterness from white, red and rosé wines ▪ Help clarification after carbon treatment ▪ Improve wine clarity and filterability ▪ Finishing fining of base wine for sparkling
	<p>DOSAGE Finishing fining: 1-2 g/hL (0.08-0.16 lb/1,000 gal) Clarification of difficult wines: up to 4 g/hL (0.32 lb/1,000 gal) Removal of bitterness in red wine: 3-4 g/hL (0.24-3.2 lb/1,000 gal)</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage and to avoid over-fining.</p>
	<p>INSTRUCTIONS FOR USE Dissolve Finecoll in 50 parts cold water (20 grams in 1 liter) and stir vigorously. Never use hot water. Allow to swell for two hours. Stir again then add an identical amount of cold water. The resulting solution must be homogenous and liquid. Add to wine while pumping over the whole volume, preferably using a metering pump or Venturi tube.</p> <p>Finecoll solutions cannot be stored and must be used immediately.</p> <p>When Finecoll dosages exceed 2 g/hL (0.16 lb/1,000gal), it is recommended to add about 20 mL of Sil Floc or 10 g/hL of Pluxcompact per gram of protein. The combined use of Sil Floc or Pluxcompact accelerates sedimentation and improves the clarification and the filterability of wine. Filter 2-3 days after addition.</p> <p>When Finecoll is used alone, it is necessary to wait 2-3 weeks to have complete sedimentation. Before racking or filtering, check wine turbidity and lees compaction.</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.

	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 10 kg (only USA) Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above. Once opened, use quickly.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex CEnologique International Product approved for winemaking in accordance with: Reg. (EU) 2019/934. Product not approved for winemaking use by the TTB in accordance with 27 CFR 24.246. Legal Limit: N/A</p>

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