








FINING

FINEGEL

20% liquid solution of high-quality fish gelatin.

	<p>COMPOSITION Water solution containing 200 g/L of fish gelatin and about 0.4% SO₂.</p>
	<p>GENERAL CHARACTERISTICS Finegel is a concentrated solution containing high-quality, medium-hydrolyzed fish gelatin. The amino acid composition similar to bovine and porcine gelatin allows Finegel to be used as an alternative to these fining proteins. In white wine, it is very effective in reducing oxidative and vegetal characteristics. In red wine, it removes harsh tannins and unstable color compounds, improves mouthfeel and helps reveal fruit aromas.</p>
	<p>APPLICATIONS <i>White wine and base wine for sparkling:</i></p> <ul style="list-style-type: none"> ▪ Rapid and complete clarification. ▪ Reduction of oxidation and herbaceous notes. <p><i>Red wines:</i></p> <ul style="list-style-type: none"> ▪ Clarification, especially for red wines of medium-high structure. ▪ Removal of unstable color compounds. ▪ Removal of harsh tannins and improvement of softness. ▪ Improvement of aromatic cleanliness.
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ White wines: 20-75 mL/hL in combination with PLUXBENTON N at about 50 g/100L. ▪ Red wines: 20-100 mL/hL. <p>Preliminary laboratory trials are recommended to determine the correct dosage.</p>
	<p>INSTRUCTIONS FOR USE Add directly to wine while pumping-over, preferably using a metering pump or Venturi tube. Stir constantly during addition. Best results are obtained by adding Finegel to at least half of the volume to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 5 kg, 20 kg</p> <p>Sealed package: store away from sunlight in a dry and well-ventilated area at a temperature higher than 10°C (50°F) Opened package: carefully reseal and store as indicated above.</p> <p>Warning: In case Finegel solidifies because of exposure to low temperatures, dilute the product in 2 parts warm water.</p>
	<p>COMPLIANCE <u>The product is in compliance with:</u> Codex Œnologique International</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p><u>Product approved for winemaking, in accordance with:</u> Reg. (CE) N.606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</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.