



# ENARTIS GREEN GELATINA

**ORGANIC HOT SOLUBLE GELATINE PRODUCED IN ACCORDANCE WITH REG. (EC) N. 834/2007 AND N. 889/2008**

## COMPOSITION

Food-grade gelatine with high molecular weight.

## GENERAL FEATURES

Appearance: whitish powder

ENARTIS GREEN GELATINA is a gelatine composed of high molecular weight protein chains and has a high surface charge. It has a great cleaning capacity and is effective for the colloidal stability of wines.

*In red wines*, it lessens the overall dryness and astringency sensations, without affecting the taste balance and respects the initial structure.

*In white wines and juices*, it can be used in combination with bentonite or silica sol to improve wine aromatic cleanliness, clarity and filterability.

## APPLICATIONS

Clarification of wines and juices.

## DOSAGES

White wine: 2-8 g/hL

Red wine: 4-10 g/hL

Juice and very cloudy wines: 5-15 g/hL

It is recommended to conduct preliminary laboratory trials to determine the right dosage.

## INSTRUCTIONS FOR USE

Dissolve one part ENARTIS GREEN GELATINA into 20 parts warm water (35-40°C or 95-104°F). Stir continuously to avoid forming lumps. Add uniformly to wine during pump-over, preferably using a Venturi tube. Gelatine solution cannot be stored and must be used immediately.

## PACKAGING AND STORAGE

1 kg bag

Sealed package: store in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store it as indicated above.

The product is in compliance with the following specifications:

Codex Œnologique International

Reg. (EC) N. 834/2007

Reg. (EC) N. 889/2008

Product approved for winemaking, in accordance with:

Regulation (EC) N. 606/2009

Regulation (EU) N. 203/2012

