



FINING AGENTS  
CHIARIFICANTI

CLARIL OX

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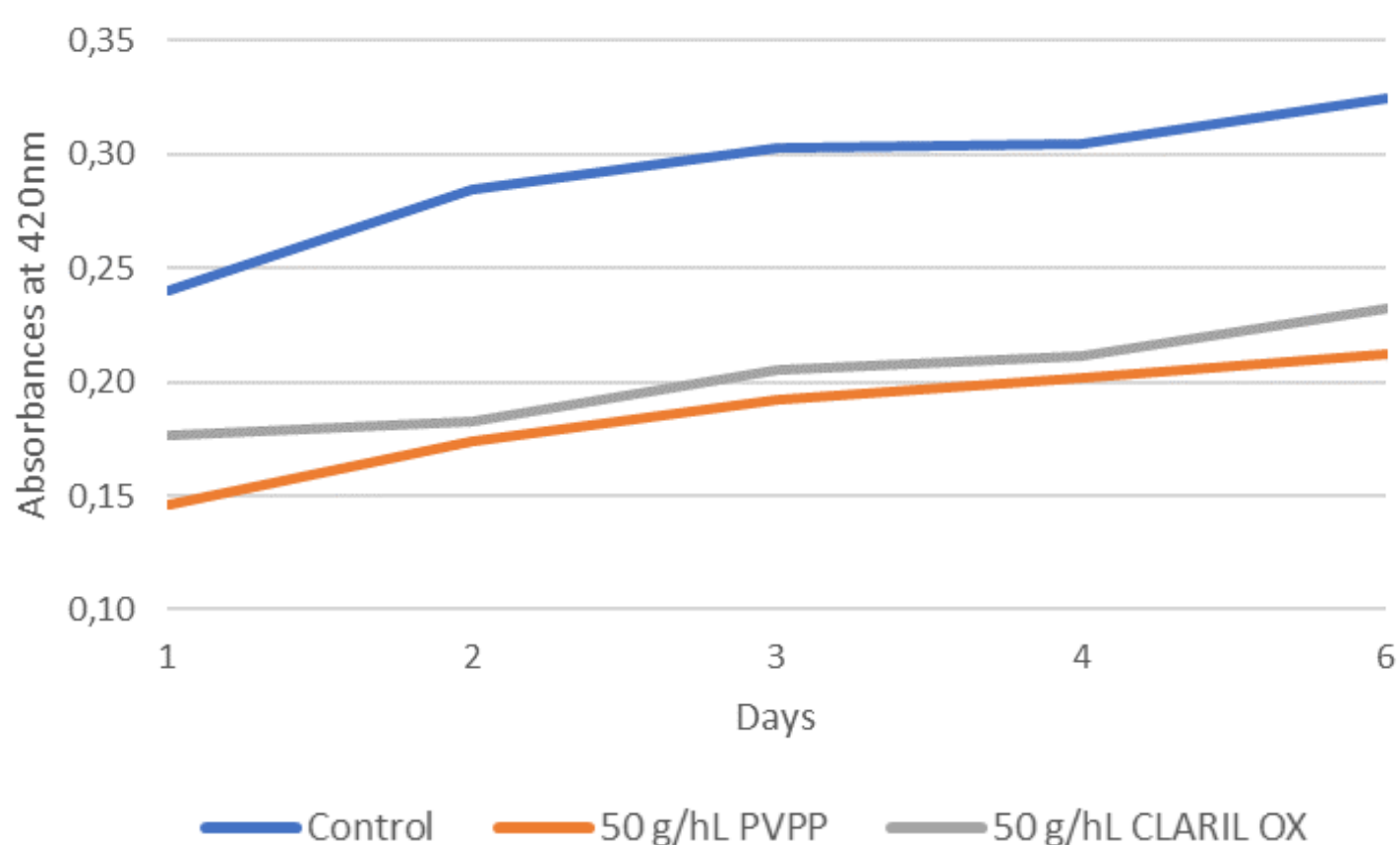
## STOP FIGHTING OXIDATION

CLARIL OX is a selective fining agent based on plant-proteins, bentonite and chitosan to effectively reduce the potential risk of oxidation in white, rosé and sparkling base wines.

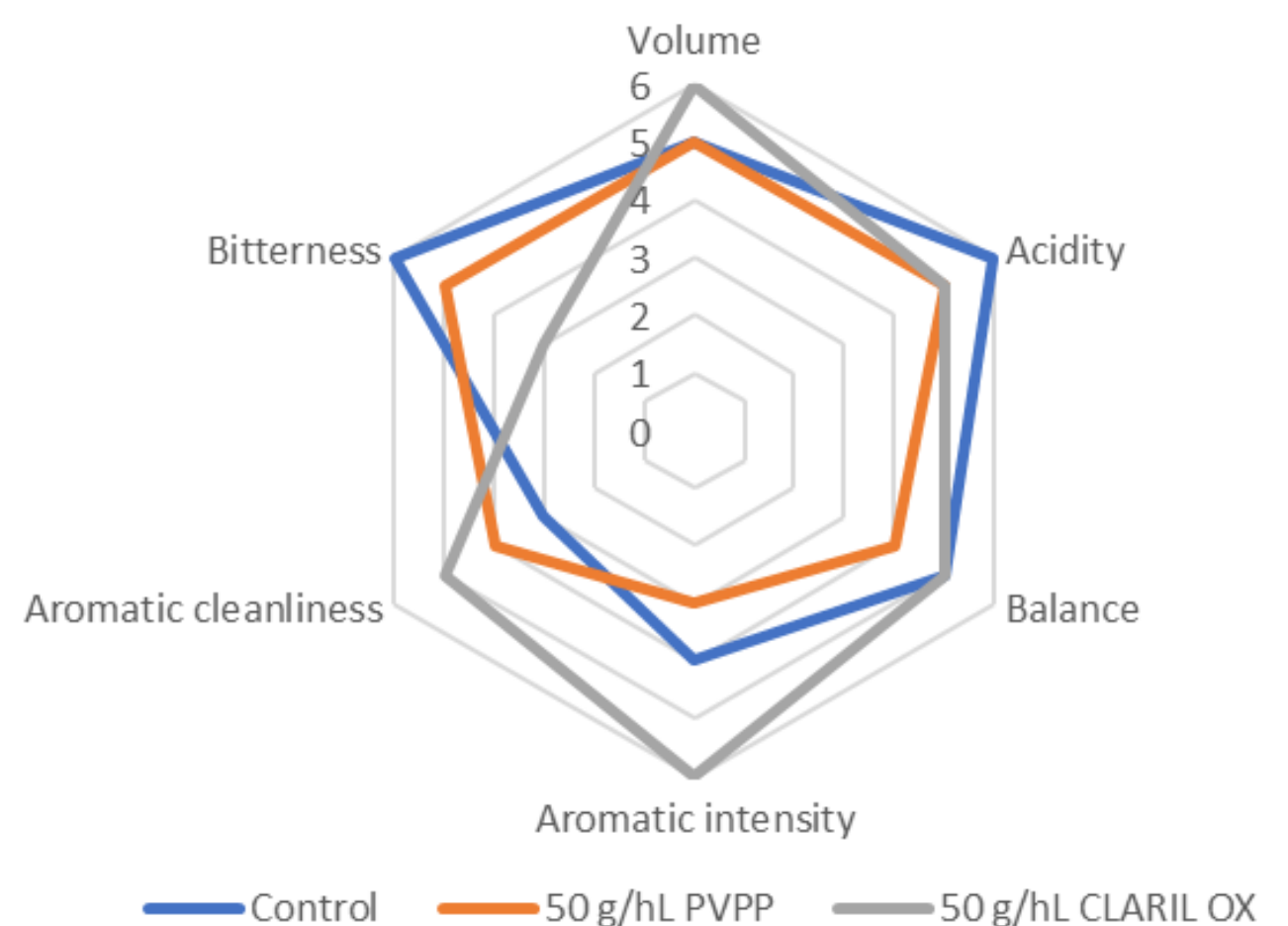
### BENEFITS

- **Antioxidant protection:**
- Prevent color oxidation (browning, atypical ageing, pinking).
- Avoid loss of aromatic intensity and complexity.
- Fast and efficient juice clarification.
- Increase shelf life and overall quality of the wine.
- Improve wine protein stability.
- Suitable for organic production as not contain microplastic (PVPP)

#### PREVENT COLOR OXIDATION OVER TIME



#### SENSORY IMPACT



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