

## ABSOLUTE FLOW

*Specific bentonite for crossflow filtration*

### CHARACTERISTICS

**Absolute Flow** is a micronised oenological bentonite (99% of the particles have dimensions < 45 $\mu$ m) that rapidly sediment and at the same time it's free of inert fractions, potentially abrasive on filter's surface.

Despite being a bentonite powder, Absolute Flow is easy and very quick to prepare, requiring a small amount of water to be rehydrated. Its mineralogical conformation allows to get good deproteinization results.

### APPLICATIONS

The characteristics of Absolute Flow make it suitable for the clarification and protein stabilisation of wines, in particular where the use of cross-flow filtration systems is required downstream. In fact it does not cause any abrasion or wear of the membranes and of the various system's components.

Absolute Flow, added to the wine to be treated, acts and settles quickly forming a compact sediment that can be easily separated from the clear fraction.

### DOSAGE and INSTRUCTIONS FOR USE

20-150 g/hl.

Dissolve slowly in water (1:10) while stirring, wait 30'-60', then stir vigorously and add to the mass to be treated.

### PACKAGING

15 kg bags.



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