

ABSOLUTE GOLD

Colloidal stability in white, rosé and red wines

CHARACTERISTICS

Absolute Gold's high percentage of montmorillonite and extreme purity make it compliant with the most stringent requirements of the food industry and pharmacopoeias. The activation system and the micronised form considerably increase the active surface, and therefore deproteinisation effectiveness.

The distinctive features are:

- high deproteinising power;
- low and compact fining sediments;
- increase of colloidal stability and colour of red wines;
- speed of preparation, even if in powder form.

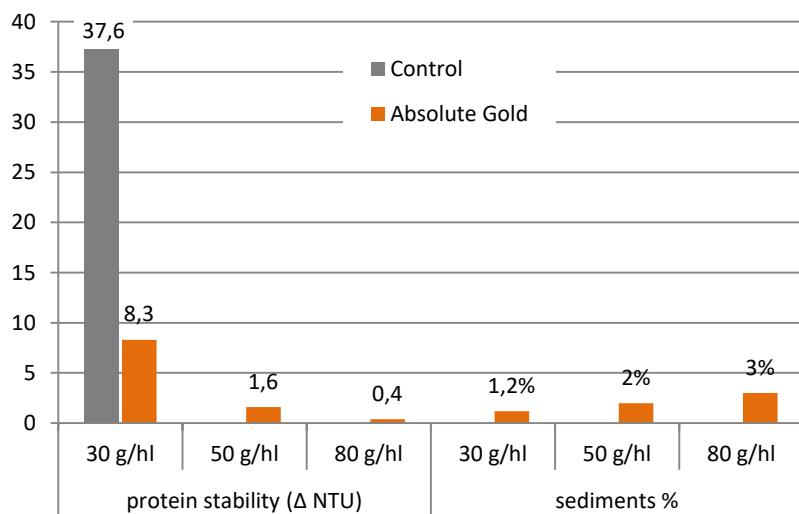
APPLICATIONS

White wine vinification: use in must or during alcoholic fermentation allows, with limited doses, to significantly reduce the protein instability of the finished wine while preserving the aromas developed.

White and rosé wines: thanks to the compactness of the fining sediments it can also be used in wines with strong protein instability, where higher doses are required.

Red wines: removal of endogenous and exogenous protein components, with an increase in colloidal and colouring matter stability.

Protein stability and, more generally, colloidal stability are achieved in all wines with Absolute Gold.



Protein stabilisation (80°C for 30') and sediment volume after treatment with different doses of Absolute Gold in Garganega wine with high instability.

DOSAGE and METHOD OF USE

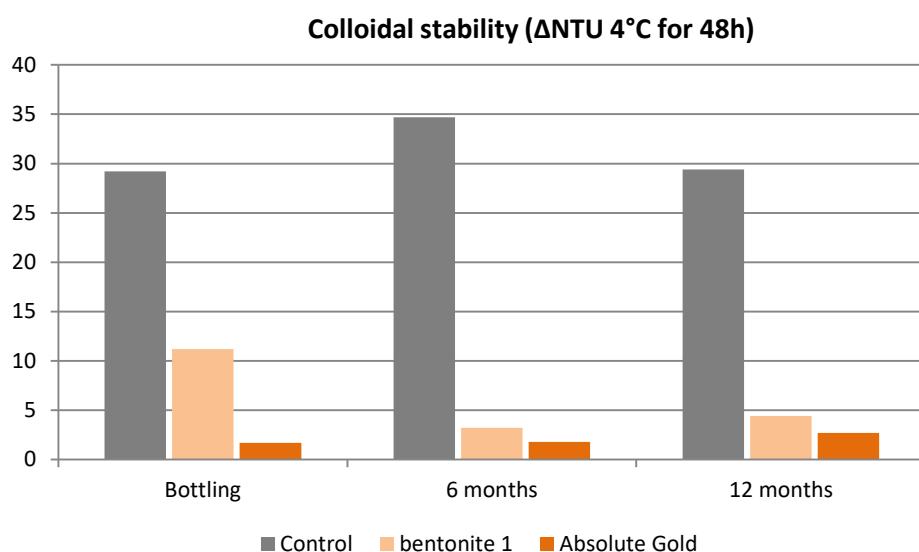
5-50 g/hl or more in protein stability of white and rosé musts and wines. For highly unstable wines the doses can be increased while still ensuring sediment volume is contained.

10-50 g/hl for colloidal and colour stabilisation of red wines.

Pour slowly while stirring in water (1:15), leave for at least 60 minutes, then mix vigorously until a homogeneous suspension is obtained.

PACKAGING

2 kg and 10 kg bags.



Using Absolute Gold (50 g/hl) in Barbera wine made it possible to achieve colloidal and colour stability and to maintain it over time (Δ NTU<2).



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