

BENTOFLOT

Specific bentonite for flotation

CHARACTERISTICS

Bentoflot is a highly activated powder bentonite, specifically made for use in flotation.

APPLICATIONS

Bentoflot is used in both continuous and discontinuous flotation. Its mineral composition and the type of activation allows for:

- quick dissolution in the must;
- quick flocculation;
- formation of a cap that does not tend to fall down;
- high protein removal capacity;
- an excellent clarification.

Protein removal capacity is fundamental when working with very unstable musts or for example with Moscato grapes that reach a low alcohol content. In these cases, treatment with Bentoflot will significantly reduce the bentonite dose needed after to achieve protein stability in the wine.

In musts from *Botrytis* infected grapes, flotation with Bentoflot helps inactivate oxidase enzymes and effectively remove unstable proteins (PR proteins), hence reducing the impact of subsequent treatments on the wine.

DOSAGE and INSTRUCTIONS FOR USE

40-100 g/hL as needed. For rotten grapes higher doses are used.

Swell in water (1:20) for at least 30-60 minutes, then mix well to form a homogenous solution.

PACKAGING

25 kg bags.



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