

BENTO.ZERO

Zero sediment. Zero wait. Zero residues.

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Bento.Zero is a specific bentonite created thanks to Dal Cin research, that brings together a modern fining concept: both fast and easy to use while respecting the sensory characteristics of the product to be treated.

Bento.Zero is unique thanks to its instantaneous preparation, minimal amount of water needed for swelling, hardly any sediment and effective protein stabilization action.

APPLICATIONS

Bento.Zero is used at low doses, for the final fining of wines, when a fast protein stabilization action is needed without negative impacts on the wine quality.

In red wines it helps sediment fining residues: Bento.Zero is effective at very low doses and this helps avoid structure, colour and aroma loss. Wine loss together with the lees and having to work with an abundant and flocculent sediment is also avoided.

In white wine stabilization the results are even more interesting, thanks to a good protein removal action together with an extremely limited sediment, even at high doses. When using very active bentonites (ex. Bentowhite Gel), Bento.Zero can also be added in order to help make a more compact sediment.

Bento.Zero, at higher doses can be used on the must to promote static settling.

INSTRUCTIONS FOR USE

Dry method: pour Bento.Zero granules slowly in the volume to be treated during a pumping over to ensure a proper product dispersion. Allow it to sediment and then after 18-24 hours proceed with the next steps.

Wet method: pour Bento.Zero slowly in a 1:4 ratio of water and wait 5 minutes, then mix vigorously. A solution will form rapidly and when it is homogenous it can be added to the volume to be treated. Allow it to sediment and then after 18-24 hours proceed with the next steps.

In both methods, Bento.Zero acts through contact, the protein removal effect increases proportionally with more contact time. For this reason, when high protein removal is needed it is important to pump over the entire tank volume.

DOSAGE

Final fining of white and red wines: from 5 to 30 g/hL.

White must: in static settling up to 150 g/hL.

Protein removal in wine: up to 150 g/hL.

For compact sedimentation: 15-20 g/hL together with the bentonite being used for protein removal.

For the dry addition method, consider using higher doses.

It is advisable to do small scale tests first to determine the correct dosage for the different uses.

PACKAGING

15 kg bags.



Dal Cin Gildo spa

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