

DC-POL G

PVPP with miniTubes™ technology for must and wine stabilization

CHARACTERISTICS

Thanks to miniTubes technology, **DC-Pol G** is used without formation of dust and its immediate dissolution avoids waste in the form of dust clouds.

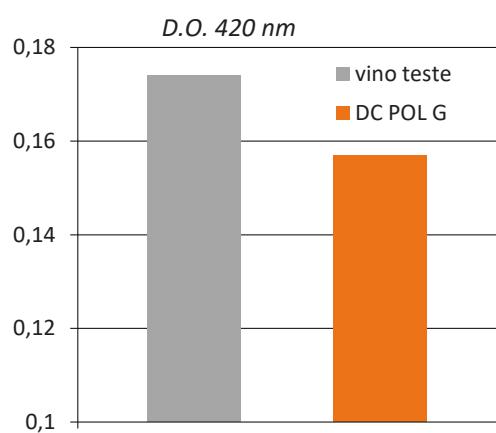
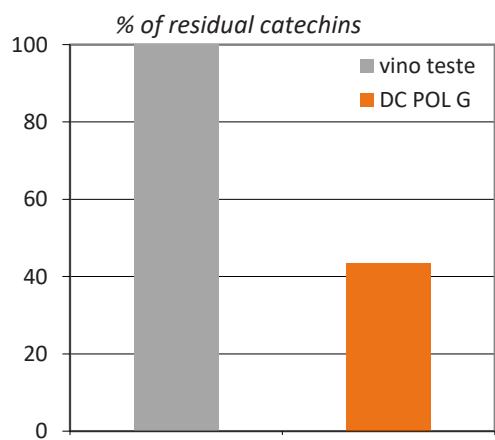
APPLICATIONS

DC Pol G is used on musts and wines to remove oxidized and oxydizable polyphenols.

In winemaking for white and red wines, it is used both to prevent oxidative phenomena and to freshen up oxidized products. The elimination of instability factors improves the wine aromatic characteristics hence making them fresher and cleaner. As for its effect on colour, it is positive on the hue of the treated products and in general improves the longevity of the final wine.

INSTRUCTIONS FOR USE

Disperse the product in a little water, add to the mass and keep in suspension by stirring or pumping over. Remove with filtration or racking.



Reduction of colour and catechin content (Muscat must treated with 15 g/hl).

DOSAGE

Must: 10 to 40 g/hl, higher doses can be used for musts with marked instability.

Wine: 5 to 20 g/hl depending on the type of wine and the result you want to obtain.

Maximum dosage: 80 g/hl.

PACKAGING

1 kg and 10 kg bags.



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