

DC-POL MAX

PVPP with miniTubes™ technology for the stabilisation of musts and wines

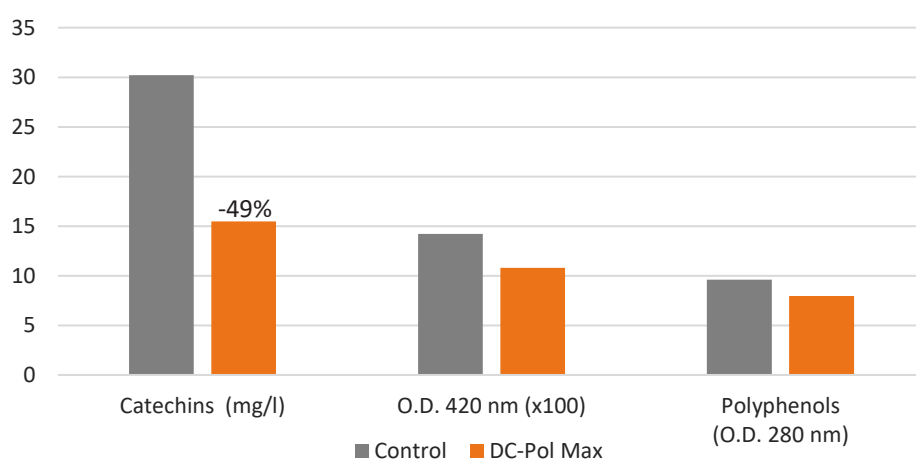
CHARACTERISTICS

Thanks to miniTubes technology, **DC-Pol Max** is used without powder formation avoiding unnecessary product waste in the form of dusty clouds. Thanks to its highly effective raw material, DC-Pol Max is one of the best performing PVVPs in the wine industry.

APPLICATIONS

DC-Pol Max removes oxidised and oxidisable polyphenolic fractions and can be used in musts for preventive purposes or in wines to correct colour defects. It is extremely effective in the treatment of rosé musts to preserve an optimal "angle de teinte" (dominance of red over yellow).

In winemaking, in white and red, it prevents oxidative spoilage and rejuvenates oxidised products. The elimination of instability factors improves the aromatic characteristics of wines, reducing bitter notes and improving freshness and cleanliness. From the point of view of the colour, there is a very positive impact on the shade of the products treated and, in general, the longevity of the final wine is improved.



*Reduction of the content in catechins, colour and total polyphenols with DC-Pol Max (40 g/hl).
Catarratto wine (2021)*

INSTRUCTIONS FOR USE

Disperse the product in a little water, let it rest for 5-10 minutes then shake vigorously. Add to the mass and keep in suspension using an agitator or by pumping. Remove with filtration or racking.

DOSAGE

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

Wines: from 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.



Dal Cin Gildo spa

20863 Concorezzo (MB)

Via I Maggio, 67 - Italy

www.dalcin.com - info@dalcin.com