

DC-POL T

Stabilising product for musts and wines

CHARACTERISTICS

DC-Pol T is a PVPP based product which can be successfully used on musts and/or wines with a high content of unstable polyphenols (particularly catechins and anthocyanins) or to improve the colour characteristics of wines.

APPLICATIONS

DC-Pol T can be used for white, rosé and red wines, both for prevention and the cure of colour instability.

DC-Pol T is completely insoluble in wine, and after the use it's easily removable by a simple filtration. It doesn't give any reaction with other stabilisers or fining agents and it can be added at any time, in musts or wines, particularly as a curative product when pinking or browning diseases occur to the wine.

The very special silica contained in DC-Pol T will tend both to adsorb unstable parts of colour and to precipitate some colloidal fractions, thus allowing a quick polishing of the must/wine.

INSTRUCTIONS FOR USE

The product can be directly put into the mass to be treated, stirring well. Then, wait 1-2 hours for a complete reaction.

DOSAGE

Musts: 100 to 200 ppm (10 to 20 g/hl), or even more, for a preventive treatment.

Wines: 50 to 200 ppm (5 to 20 g/hl) for a curative treatment.

Maximum dosage: 800 ppm (80 g/hl).

PACKAGING

20 kg bags.



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