

GRANDECÓ

Agglomerated carbon for winemaking

STOP POWDER FORMATION

By using granular product production technologies, Dal Cin, was able to obtain a completely unique product within the genre: **Grandecó**, pellet form carbon for winemaking.

Grandecó is practical to use and avoids "carbon linked problems" since the pellets do not release powder. Hence the bags can be emptied without aggravating the user and without the formation of "clouds" of product. **Grandecó** can be hydrated in water better than normal carbon powder since the pellets are quickly moistened and distributed in water; this consequently saves preparation time.

APPLICATIONS

Grandecó is a plant based active carbon with high adsorbent capacity for colorant substances found in wines. Given its high specific surface area it removes polyphenolic compound and can rapidly and decisively fix potential chromatic discrepancies that can occur during the production process.

INSTRUCTIONS FOR USE

Dissolve **Grandecó** in a small amount of wine or water, mix well and then add to the wine to be treated. To facilitate carbon sedimentation, in general it is advisable to add **Grandecó** before clarification.

DOSES

Use 5 to 30 g/hL according to the tone and intensity of the wine to be treated. For oxidized wine increase the dosage up to 50 g/hL or more. It is advisable to first complete preliminary trials on small volumes to determine the adequate carbon dose to use. Maximum dosage: 100 g/hL.

PACKAGING

10 kg bags.



***Grandecó** completely eliminates powder problems associated with*