

SUPERBENTON™

Activated bentonite for protein removal in must and wine

CHARACTERISTICS

Superbenton is an activated sodium bentonite, in powder, with a high protein removal capacity.

It is characterized by a good capacity to remove unstable proteins, but also it offers good clarification and a compact sediment.

APPLICATIONS

Superbenton is used on both must and wine. In musts it is effective during static settling and continuous or discontinuous flotation.

It is recommended for wines with medium-low instability, however it can also be used in highly unstable wines since even at high doses it forms a compact sediment.

It can also be used together with protein based fining agents to facilitate the precipitation and sedimentation of residues, as well as avoid over-fining as can be the case with gelatin use.

DOSAGE and INSTRUCTIONS FOR USE

50-100 g/hL for musts and young wines.

40 g/hL for partially fined wines.

Up to 200 g/hL for very turbid wines or ones rich in tannins and colour.

50-100 g/hL for vinegar treatment.

Dissolve slowly in water (1:10) while stirring, wait a few hours, mix vigorously and add to the mass to be treated.

In general sedimentation is complete after 48 hours. If the wine is to be treated with gelatin or albumin, these have to be added before Superbenton.

PACKAGING

15 kg bags.



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