

TOPGRAN™+

easier - more efficient - more powerful

CHARACTERISTICS

Topgran+ is a bentonite that responds to the need for protein stability and clarification without waste or sacrifices in terms of sensory quality objectives.

The use of Topgran+, to treat musts, even in flotation, or final wines, leads not only to protein stability and clarity, but also results in removal of molecules responsible for sensory defects or health problems (ex. biogenic amines).

Topgran+ is the best option available in order to have a simple, by highly professional management of bentonite use in winemaking.

APPLICATIONS

Easier to use in daily processes

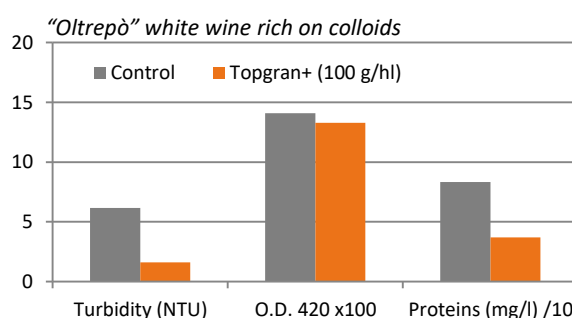
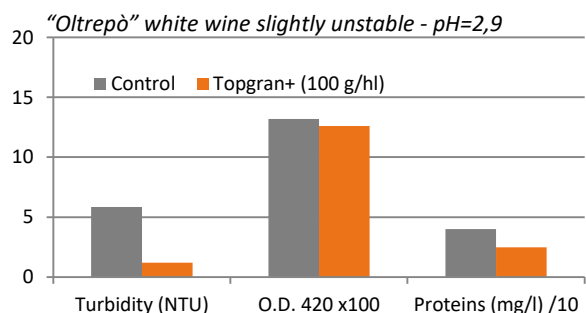
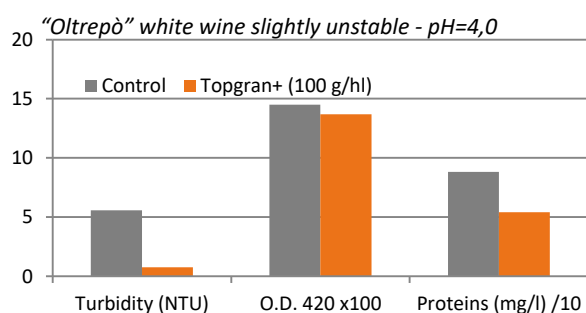
... "ideal" activation to obtain the best results with the least sedimentation volume.

... efficient in static clarification or in flotation.

More efficient in difficult conditions

... guaranteed 100% functionality even in extreme pH conditions.

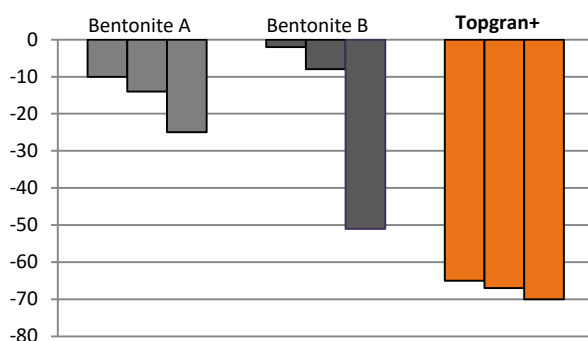
... functions at high turbidity (NTU > 200) and rich on colloids.



More efficient for sensory improvement

....reduces herbaceous notes, for example 1-hexanol.

...100 g/hL removes up to 30% of the riboflavin, hence helping prevent the "light-struck" taste.



% Reduction of herbaceous note - Chardonnay wine.
Doses: 20-50-100 g/hL.

Università Cattolica Sacro Cuore - Piacenza

Powerful protein removal

...good protein removal and clarification power.

...specific action on allergen residues and biogenic amines.

DOSAGE and INSTRUCTIONS FOR USE

From 30 to 150 g/hL, according to the needs.

50-100 g/hL for vinegar treatment.

Pour slowly while mixing in water 1:10, wait 30', mix to obtain a homogeneous solution. Add to the must while mixing well.

Settling usually occurs within 48 hours.

PACKAGING

1 kg and 25 kg bags.



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