

WHITEGRAN

Medium-high activation granular bentonite

CHARACTERISTICS

Whitegran is a granular bentonite characterised by medium-high deproteinising capacity, speed and ease of preparation and formation of sediments compatible with winemaking needs.

APPLICATIONS

Whitegran is used both in must and in wine. As a matter of fact, the excellent balance between the degree of activation and sedimentation capacity allows it to be used even at high doses to treat products with high protein instability. In fining operations, being able to use modest doses means the aromatic content of wines is not reduced.

Thanks to its production technology, Whitegran, in addition to the essential purity and efficacy requirements, is characterised by good dispersion in water and ease of use.

DOSAGE and METHOD OF USE

50-100 g/hl for musts and wines with high instability.

30-50 g/hl for wines that are already clear and with medium-low instability.

Pour slowly while stirring in water (1:15), leave for at least 60 minutes, then mix vigorously until a homogeneous suspension is obtained.

PACKAGING

15 kg bags.



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