

EGG ALBUMIN

Protein fining agent for wine

APPLICATION

This protein has a high affinity for tannins and is used to clarify or eliminate aggressive tannins which are often found in wines produced from intense pressing processes. **Egg Albumin** is also used to round out harsh tastes, for example, in red wines that have not reached optimal maturation.

Egg Albumin also binds unstable polyphenols, in particular those that are responsible for yellow tones, hence it further improves the colour tone and stability of the wines.

Given its low usage doses, it does not affect the aromatic characteristics of the treated wines and is therefore less aggressive than gelatine on the organoleptic character.

Dal Cin **Egg Albumin** is carefully selected and undergoes strict controls, including organoleptic controls: it is a very pure product, with a delicate, barely notable odour, it has elevated activity, is easy to prepare and has a rapid fining effect. The production method protects lysozyme naturally present in the egg whites.

DOSAGE AND USE

Prepare a 5% suspension in water and allow it to swell for 3-4 hours, stir every now and again. Add this solution a little at a time to the wine while agitating. Wait 24-48 hours for complete sedimentation.

2-10 g/hl as needed, in combination with 10-50 g/hl of bentonite if necessary.

It is advisable to carry out some preliminary laboratory trials to determine the best dosage in order to achieve the desired organoleptic result.

PACKAGING

500 g and 10 kg bags.



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