

## CLARACEL DC

**Fining agent for white and rosé juices, with the capacity to activate (the fermentation)**

### APPLICATION

Very often, the normal fining treatments of the white and rosé must are not sufficient to ensure the perfect and regular development of the fermentation, but are necessary some other attentions using nutrients (nitrogen salts, thiamine, etc.) and physical activators (such as Polimersei DC).

Dal Cin has created **Claracel DC**. It's an alternative product that ensure the properties of a fining agent and of a physical activator. So that **Claracel DC** can be used in musts before and during fermentation.

### Effects:

Fining action on the must; high reduction of colloids and of oxidable polyphenolic content (reduction of "pinking" tendency), thanks to the activity of special activated bentonites and selected potassium caseinate; low and compact sediment.

**Claracel DC** content of polysaccharide fibres (as Polimersei DC) helps the yeast activity thanks to its high absorbing power of inhibitors.

The resulting juice is clear, easy to filter and/or to be directly inoculated.

### COMPOSITION

Product under powder form, based on select potassium caseinate (high percentage), activated and purified bentonites, special silica with proper stabilizing effect, special modified powdered polysaccharidic fibres with high adsorbing specific surface.

### DOSAGE

400 to 1000 ppm (40 to 100 g/hl) of must, according to the must conditions.

Higher rates in case of:

- high ripening level;
- grape varieties with high phenols content;
- grape varieties pinking sensitive;
- mouldy grapes.

### METHOD OF USE

The product must be previously dispersed in water and then slowly poured into the mass to be treated, stirring well, just before or during fermentation

### PACKAGING

25 kg bags.



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