

CLARASI DC

Fining agent colour stabilizer

APPLICATION

Clarasi DC has a high adsorbing and inhibiting capacity against oxidases and oxidable fractions of the wine (leucoanthocyanins, catechins, etc.). Its use is suggested not only in case of oxidasic casse, but in all the wines, to improve the ageing potential. It acts avoiding or reducing the oxidizing phenomena in the time. In this way, the metallic "casses", especially the phosphate-ferric one, are solved. Furthermore, **Clarasi DC** is an excellent clarifying product. The addition of the product can be carried on just before a normal fining treatment (e.g. with bentonite), even without leaving time among the addition of the different products to the wine. The use of this product in the masses to be pasteurised highly reduces the risk of oxidation.

COMPOSITION

Product in powder form, based on selected potassium caseinate, activated bentonites and special silica with a proper stabilizing effect.

DOSAGE AND USE

200 up to 1000 ppm (20 up to 100 g/hl). The product must be previously dispersed in water (1:20) and then slowly poured into the mass to be treated, stirring well. Then, wait 24-48 hours to allow a complete anti-oxidasic and fining action.

PACKAGING

1 kg and 25 kg bags.



DAL CIN GILDO s.p.a.
20863 Concorezzo (MB)
Via I Maggio, 67 - Italy
Tel. +39 039 6049477 - Fax +39 039 6886150
dalcin.com - enolia@dalcin.com

