

MOSAICO Protect

The tools to perfect white and rosé wines

CHARACTERISTICS

Fining and increasing wine stability, while preserving aromas and improving structure is possible with the Mosaico range, obtained with miniTubes™ technology.

They are characterized by:

- ease of preparation and dispersion;
- no animal and plant proteins;
- no allergens.

APPLICATIONS

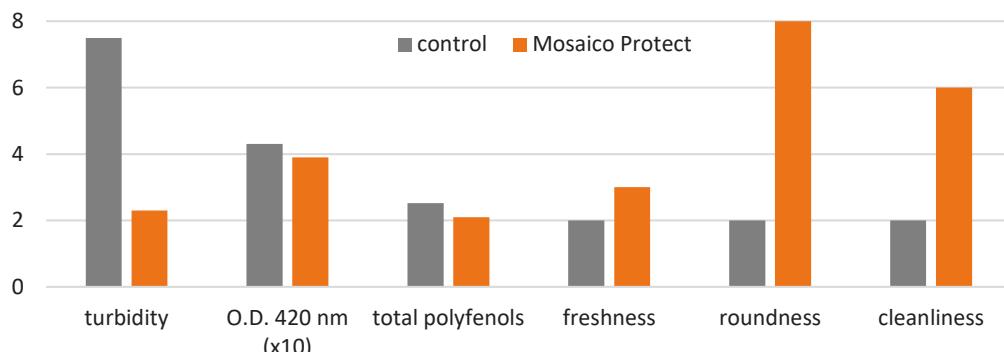
When for white and rosé wines the fining phase needs to coincide with the stabilization and sensory finishing touches, **Mosaico Protect** is used. Yeast derivatives are responsible for the softening of acid notes and increased mouthfeel balance. Chitosan is highly reactive with oxidative compounds as well as with iron and copper and consequently contrasts very efficiently any oxidative phenomena, renovates mouthfeel freshness, reduces bitter notes and restores the right wine colour hue. Special bentonite, co-activated during production, improves protein stability.

DOSIS and INSTRUCTIONS FOR USE

10 to 30g/hl. Pour the product in water (1:10) and wait 30 minutes while the product dissolves and swells. Mix and add to the volume to be treated.

PACKAGING

2 kg and 10 kg bags.



Analytic and sensory profile obtained in a white wine treated with Mosaico Protect (30 g/hl).



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