

SOLOGEL

Concentrated liquid gelatine (50%)

CHARACTERISTICS

Sologel is a highly concentrated (>50%) clear yellow gold well-stabilised gelatine solution, used in combination with Sil-30 for the clarification of juice and wine. The selection of this specific gelatine was the result of many trials conducted over a number of vintages.

Sologel is very easy to use and disperses readily in the tank. It is also effectively used with an inline doser.

APPLICATIONS

The main characteristic of this gelatine is its capacity to react instantaneously and completely with silica sol (SIL-30). It binds with the suspended siliceous micro-particles, producing an intense floc which results in rapid clarification leaving little sediment.

It's available also Gelatina Liquida with concentration 40%.

DOSIS and INSTRUCTIONS FOR USE

For run juice and light pressings 10-15 ml/hl (0.1-0.15 ml/l) Sologel + 50-100 ml/hl (0.50-1 ml/l) of SIL-30.

For pressings: 20-25 ml/hl (2.0-2.5 ml/l) Sologel + SIL-30.

Flotation: up to 80-120 ml/hl.

Wines: 5-40 ml/hl, depending on wine tannin content.

Usually, the addition of the gelatine is done after the addition of the silica sol.

Laboratory trials should be carried out to assess the precise combination of SIL-30 and Sologel to use in the winery.

PACKAGING

Sologel: 25 kg jerrycans and 1200 kg IBC.

Gelatina 40%: 1 kg bottles 25 kg jerrycans and 1150 kg IBC.

STORAGE

Keep the product in its whole package in a cool and dry place.