

## SOLOGEL DC

Concentrated liquid gelatine (50%)

### APPLICATION

**Sologel DC** is a very concentrated, well-stabilised gelatine solution used in combination with Sil-30 DC for the clarification of juice.

The selection of this specific gelatine was the result of many trials conducted over a number of vintages. The main characteristic of this gelatine is its capacity to react instantaneously and completely with silica sol (Sil-30 DC). It binds with the suspended siliceous micro-particles, producing an intense floc which results in rapid clarification leaving little sediment.

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

### COMPOSITION

A highly concentrated clear yellow gold gelatine solution (50%), properly stabilised.

### DOSAGE AND USE

10-15 ml/hl (0.1-0.15 ml/l) **Sologel DC** + 50-100ml/hl (0.50-1 ml/l) of Sil-30 DC, for free run juice and light pressings.

20-25 ml/hl (2.0-2.5 ml/l) **Sologel DC** + Sil-30 DC, for pressings.

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 DC and **Sologel DC** to use in the winery.

### PACKAGING

25 kg PE container and 1200 kg container.

### STORAGE

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

**DAL CIN** have available also the *Gelatina Líquida* with concentration 40% and 25%.



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