



AFTER THE
HARVEST



**WINE GIVES COURAGE AND MAKES
MEN MORE APT FOR PASSION**
(Ovidio)

1949...

... His own passion for the science led Gildo Dal Cin to found his lab in Milan.

His own passion for the wine guided him to visit wineries and talk with enologists.

Today we continue his masterwork, listening and answering to a world which never stops: the enology.



organic certified product (EU Reg. 203/2012)



allergen free (Annex II, EU Reg. 1169/2011)



no animal origin product



in compliance with EU Reg. 203/2012

1 hl = 100 liters



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LONGEVITY

Better results for white and rosé wines

PREVENTING COLOUR OXIDATION

PHYTOKOLL VIP and PHYTOKOLL VIP-L. Prevents and cures early oxidation phenomena in white and rosé wines, eliminates the most oxidized or oxidation sensitive polyphenolic fractions and maintains aroma freshness and taste over a longer period.



CLARAPOL DC. PVPP and casein based, it absorbs oxidizable polyphenolic substances (flavan polyphenols, catechins, astringent tannins and leucoanthocyanins), improves wine clarity, reduces undesirable metal and protein content in wines.

METALESS. For use in white and rosé wines for metals and phenolic compounds removal (ex. catechins and cinnamic derivatives). Prevents browning, pinking and protects aromas from oxidative phenomena. miniTubes™ Technology.

AROMA PROTECTION

KOLIREX GO FRESH. Specific fining agent to reduce wine's riboflavin content, drastically reducing the possibility of "light-struck". Also suitable for the polyphenols content correction and colour stabilization over time. miniTubes™ Technology.

INFINITY FRUITY WHITE. Revitalization before bottling, removal of mild defects or undesirable scents, aroma revelation, achieve better mouth balance.

REDOX LONGEVITY. Added to a ready to bottle wine, it acts against "light-struck" by both preventive and curative actions. Even in wines that are not at risk for "light-struck", Redox Longevity stabilizes the colour over time, improving also the freshness and wine shelf life.

REDUCTION OF SO₂ USE

Protection, freshness and aromas

ANTIOXIDANT PROTECTION

HARMONY VITALITY. It ensures the longevity of white, rosé and red wines thanks to the high content of peptides with antioxidant activity: used during ageing it has a protective action against the degradation phenomena of colour and aromas. It extends the shelf-life of wines by delaying oxidative ageing.

INFINITY DÉCUVAGE. Used at racking off it allows an initial anthocyanin polymerization to improve colour stability. Thanks to the good antioxidant capacity, when used during racking it protects colour and aromas from oxidative phenomena.

INFINITY VERT. Condensed tannin obtained from green tea. In white and rosé wines, protects from oxidative phenomena improving the colour longevity and aromatic potential. In red wines, it partakes in anthocyanin condensation and colour stabilization. In all wines, including sparkling ones, it helps reduce molecules responsible for reductive notes.

INFINITY REDOX. Used at the end of the alcoholic fermentation to protect white and rosé wines from oxidative phenomena, during tank storage or racking.

MICROBIOLOGICAL PROTECTION

BATTKILL. Based on chitin derivatives, it inhibits the development of lactic acid bacteria reducing the need for SO₂. It is used to avoid the MLF (ex. in sparkling wines) or to stabilize the wines after the MLF.

BATTKILL XXL. Based on liquid activated chitosan to prevent the development of lactic bacteria in wines, sparkling wine bases and during the second fermentation. It forms part of an SO₂ reduction protocol.

BRETTKILL. Based on chitosan. Protects wines from *Brettanomyces sp.* after the MLF and throughout the aging, reducing or eliminating the need for SO₂. Suitable also against lactic acid bacteria.

STRUCTURE AND COMPLEXITY

Élevage and Finishing touches of red wines

ÉLEVAGE

HARMONY FULL. The “sur lies” ageing to be carried out in steel, concrete or wood. It allows the evolution of wines that are still sharp by correcting tannic roughness. It gives roundness and fullness to the palate and contributes to the improvement of aromas with complex and persistent notes.

TOP TAN CR. Based on grape seed tannin to stabilise the colour, increase the structure and improve the evolution of the wine. In the medium term it contributes to the polymerisation reactions responsible for the softness and structure of the aged wine.

INFINITY ROBLE. Oak extracted tannin. Brings coconut, vanilla, spicy and caramel notes. In red wines it can supplement the effect of barrels already used several times. In white and rosé wines when used together with Harmony Full it increases the aromatic complexity. Corrects the redox potential, restoring wine sensory purity, freshness and longevity.

FINISHING TOUCHES

DÉLITE. Gum arabic with a linear and slightly ramified chain obtained from *Acacia senegal*. It attenuates the vegetal notes, astringent and acidic sensations and gives greater softness. It has a positive effect on colour stability.

INFINITY FRUITY RED. Revitalise before bottling, eliminate slight defects and unpleasant scents, reveal the aromas of the wine, achieve balance in the mouth.

HARMONY REFINE. Mannoproteins for the final touches of wines. At low dosages it preserves wine aroma and attenuates the vegetal notes. In the mouth, it gives fullness, persistence and “sweetness”. It is extremely effective in reducing or eliminating acid and dryness sensations.

ROAD TO ÉLEVAGE

HARMONY VITALITY

Extending shelf life



HARMONY REFINE

Finishing touches on wine



3

2

1



4



LISEM ENNE

Enhancing the complexity



INFINITY YELLOW

Enhancing the aromas

PLAN THE ÉLEVAGE

TO DESIGN YOUR WINE



WHEN THE WINERY IS “CLEAN”:

- SO₂ plays only an antioxidant role → reduction or elimination of sulphites
- Selected yeasts and bacteria are dominant → intensity and immediacy of aromas
- Recontaminations are negligible → wines without organoleptic defects
- Safety in spontaneous fermentations → organic or biodynamic winemaking
- Corrective actions are less frequent and invasive → great sustainability
- The use of products and equipment is more effective → savings in terms of time and money

CORRECT HYGIENE PRACTICES

To make cleaning operations more effective, it is recommended to:

- Always start by removing coarse dirt with potable water
- After cleaning, rinse thoroughly with potable water
- Sanitise only after cleaning
- After sanitisation, rinse thoroughly, preferably with microfiltered water
- After the final rinse, check that the water is neutral
- Respect the recommended dosages, contact times and temperatures

SURFACTANTS AND CONDITIONERS

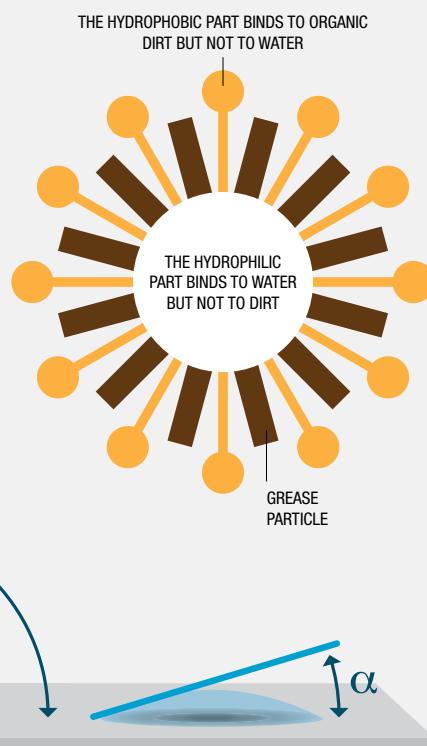
A simple alkaline aqueous solution is not a good detergent. To be effective, the disintegrating action of soda must be supported by other active ingredients.

Surfactants are substances which, in detergents, play different roles. The most important is to reduce the surface tension of the washing solution, improve its wettability and, therefore, facilitate surface/detergent contact.

These surfactants allow the dirt/water emulsion preventing the dirt from re-depositing on the surface and assisting its removal through rinsing.

Other surfactants are used to avoid foaming (e.g. for products to be used in CIP) or, on the other hand, to create persistent and clinging foam (foaming products).

The conditioners are indispensable for binding Ca and Mg ions and to avoid the formation of limescale deposits, especially when using hard water, high temperatures and alkaline products. Conditioners are indispensable in products for washing bottles and kegs and in formulations of lubricants for belts.



Lowering of surface tension and increasing wettability.

1

WINERY HYGIENE

A CLEAN WINERY DOES 50% OF THE WORK!

We reduce the use of SO₂ and avoid recontamination, we respect the aromas of wine, we limit subtractive treatments and improve the production sustainability.

		REMOVAL OF COARSE DEPOSITS	REMOVAL OF DIRT, COLOUR AND MICROFLORA	MICROFLORA REMOVAL
	PUMPS AND HOSES Plant residues, must, wine, lees, microflora, colour	<i>Daily:</i> HOT H₂O flux (not reusable)	<i>Every other day:</i> DICISAN SPECIAL	<i>Weekly:</i> VKS
	STEEL TANKS Tartrates, colour, yeasts, bacteria	<i>At every racking and to remove tartrates:</i> SGROMMATORE or SGROMMATORE Liquido	<i>At filling:</i> (after long period) DICISAN SPECIAL	<i>When needed:</i> VKS
	CONCRETE AND FIBREGLASS TANKS Tartrates, colour, yeasts, bacteria	<i>At every racking and to remove tartrates:</i> SGROMMATORE or SGROMMATORE Liquido	DICISAN SPECIAL SPUMASAN	<i>When needed:</i> VKS
	WOOD TANKS Tartrates, colour, yeast, bacteria	SGROMMATORE SGROMMATORE Liquido		DC/QUATTRO VKS
	PLATE FILTERS Dirt, colour, odours		<i>In recirculation:</i> DICISAN SPECIAL <i>External Cleaning:</i> SPUMASAN	BIOXAN
	EXCHANGERS Calcareous deposits, organic deposits, colour	SGROMMATORE SGROMMATORE Liquido	FOSFACID	VKS
	KEGS Organic deposits, colour	<i>At every use:</i> DETERKEG	DICISAN SPECIAL	

		REMOVAL OF COARSE DEPOSITS	REMOVAL OF DIRT, COLOUR AND MICROFLORA	MICROFLORA REMOVAL
	BOTTLE WASHING Dirt, label removal	<i>Detersion:</i> DETERGLASS <i>Neutralization:</i> FOSFACID		
	CONVEYOR BELTS Lubrication, removal of wine residues and sludge	<i>During operation:</i> SCIOLIN <i>Equipment cleaning:</i> SPUMASAN	VELOSAN	
	FILLER Wine residues and microflora from previous bottlings	<i>Every day and for each different product:</i> SGROMMATORE Liquido	DICISAN SPECIAL	<i>Every day and for each different product:</i> BIOXAN or VKS
	FILTRATION LINE Organic clogging residues and microflora	SGROMMATORE For filter cartridges refer to the indications provided by the supplier.		BIOXAN or VKS For filter cartridges refer to the indications provided by the supplier.
	REMOVABLE FITTINGS AND ACCESSORIES (IN CONTACT WITH THE WINE) Organic residues, tartrate film, colour	SGROMMATORE SGROMMATORE Liquido	DICISAN SPECIAL or FOSFACID (if you need to descale)	DC/QUATTRO VKS
	FLOORING Dirt, colour, forklift lines	<i>Daily:</i> CLEANFLOOR		<i>Weekly:</i> DC/QUATTRO
	WALLS Tiles, synthetic resin, concrete, stone		<i>When needed:</i> SPUMASAN or SPUMACID (if you need to descale)	DC/QUATTRO

ALKALINE DETERGENTS

Sgrommatore DC

Alkaline detergent in flakes, surfactant, buffered and with conditioners. For the removal of tartrates from tanks, barrels, systems, filter cloths.

Dosage

1-10% in water preferably at 30-40 °C.

Packaging

1 kg, 10 kg and 25 kg bags.

Sgrommatore Liquido

Alkaline liquid detergent, surfactant, buffered and with conditioners. For the removal of tartrates from tanks, barrels, systems, filter cloths.

Dosage

3-9% in water preferably at 30-40 °C.
Up to 12-15% for stubborn dirt.

Packaging

1 kg bottles, 15 kg and 24 kg jerrycans, 220 kg drums and 1300 kg IBC.

Deterglass

Descaling detergent in surfactant, buffered flakes with sequestrant agents specific for washing bottles.

Dosage

0.5-3% in water at 40-60 °C.

Packaging

25 kg bags.

Deterkeg

Alkaline detergent for internal cleaning of small metal containers (kegs) for wine and beer.

Dosage

0.5-3% in water at 40-60 °C.

Packaging

25 kg jerrycans.

Cleanfloor

Liquid alkaline detergent for cleaning floors and surfaces that do not come into direct contact with the processing product.

Dosage

0.3-0.6% in water for moderately dirty floors.

Packaging

5 kg jerrycans.

CHLORINE-ACTIVE DETERGENTS

Dicisan Special

Liquid chlorine-alkaline detergent. Removes organic residues, colour and microflora from systems, tanks and equipment.

Dosage

0.5-4% in water.

Packaging

1 kg bottles, 10 kg and 25 kg jerrycans, 250 kg drums and 1100 kg IBC.

Spumasan

Foaming chlorine-alkaline detergent, with conditioners. Suitable for cleaning and removing microflora from vertical surfaces.

Dosage

3-5% in water and spray with a special cleaning hose.

Packaging

25 kg jerrycans.

ACID DETERGENTS

Fosfacid

Liquid detergent with descaling action based on phosphoric acid, for the removal of calcium residues.

Dosage

2-5% for periodic descaling.

Packaging

24 kg jerrycans.

Spumacid

Foaming detergent, based on phosphoric acid for the removal of calcium residues from vertical surfaces.

Dosage

3-5% in water and spray with a special cleaning hose.

Packaging

24 kg jerrycans.

NON-CHLORINATED DETERGENTS

Bioxan

Peracetic acid-based solution with effective microflora removal action. For fermentation vessels, filtration sheet systems and rotary drum filters.

Dosage

0.2-1% in water at room T or < 40 °C.

Packaging

10 kg jerrycans.

DC/quattro

Quaternary ammonium salts. It cleanses and removes microbiological contamination from floors, rooms and equipment.

Dosage

0,1-0,5%.

Packaging

1lt. bottles, 20 lt. jerrycans.

VKS

Oxidising detergent with broad spectrum action for removing microflora. Suitable for hoppers, pumps, tanks, autoclaves, PVC and steel pipes, equipment.

Dosage

0.1%-2% depending on the contact time.

Packaging

5 kg drums.

CONVEYOR BELTS

Sciolin

Conveyor belt lubricant.

Dosage

By immersion: 0.3% in water.

Drip, spray or centralised systems: 1-3% in water.

Packaging

20 kg, bags, 200 kg drums, 950 kg IBC.

Velosan

Conveyor belt lubricant with microbiological contamination removal action.

Dosage

By immersion: 0.3% in water.

Drip, spray or centralised systems: 1-3% in water.

Packaging

20 kg. jerrycans.



CATECHINS, METALS AND OXIDATION SENSITIVITY IN WHITE WINES

Catechins, or **flavanols**, are a group of compounds that belongs to the phenol family. Catechin oxidation causes alterations in wine colour, such as browning that can be controlled by reducing the factors that can lead to this problem, in particular:

- **Catechins**, oxidizing agent;
- **Copper** and **Iron**, reaction catalysts.

CATECHIN REDUCTION.

Clarapol DC and DC POL G (Graph 1) are the most suitable products in terms of catechin content reduction.

METAL REDUCTION.

Metaless and **Proten-100** (Graph 2), as well as a good capacity to reduce catechins, they are very efficient in metals removal.

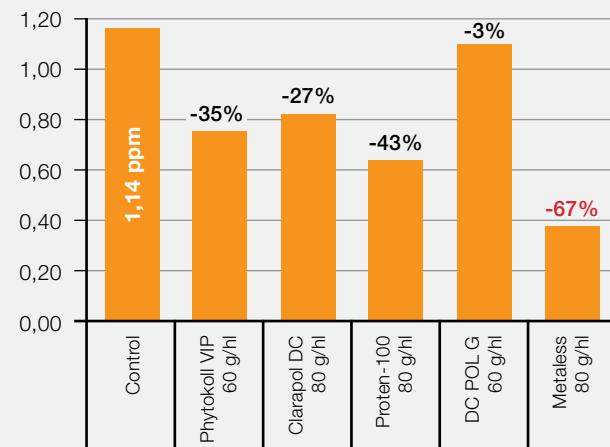
RESISTANCE TO OXIDATION.

By reducing catechins and metals (Graph 3), **Metaless** and **Proten-100** guarantee the best results in terms of **browning resistance**. For Organic wines it is possible to treat with **Phytokoll VIP**, even at high dosages.

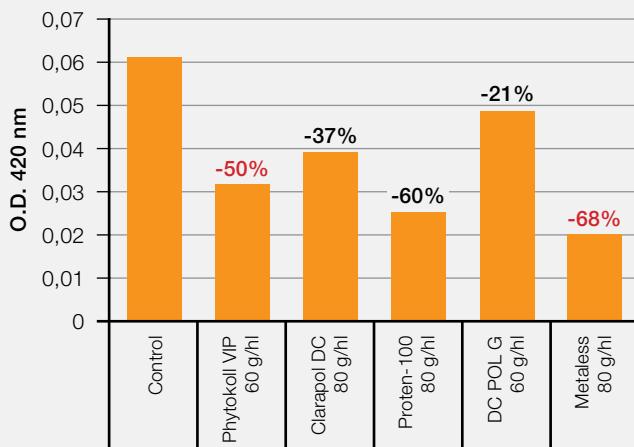
% CATECHIN REDUCTION



% IRON REDUCTION



% REDUCTION IN WINE OXIDABILITY
(Oxidation test with H_2O_2)



Colour browning in control wine and in treated wine. Oxidation test with H_2O_2

FINING AGENTS

BUILDING STABILITY AND LONGEVITY

Preserving the integrity of the colour and the fullness of the aromas and laying the foundations for stable and long-lasting wines.

BENTONITES

Absolute Flow

Specific micronized bentonite for crossflow filter systems. It allows the good deproteinization of wines without causing abrasion of the filter membranes.



Dosage

20-150 g/hL. Dissolve slowly in water (1:5) while stirring, wait 30'-60', mix vigorously and add to the mass to be treated.

Packaging

25kg bags.

Bentowhite Gel

Bentonite in filaments with high activity, for protein stability at low dosages. Removes toxins and allergens.



Dosage

10-30 g/hL.

Pour in water 1:20 and wait at least 30'-60'.

Packaging

10 kg bags.

Bento.Zero

Used on the final wine, when a quick protein stability is needed. When used with very active bentonites (e.g. Bentowhite Gel), it helps to compact the fining lees reducing product losses.



Dosage

For final fining of wines: from 5 to 30 g/hL.

Protein removal in wines: up to 150 g/hL.

Dissolve in water (1:5), wait 30' and add to the mass to be treated, keeping in pumping over for at least 2 hours.

Packaging

1 kg and 15 kg bags.

Gelbentonite

Bentonite in filaments with high activity, for protein stability at low dosages. For use in final fining of white and red wines.



Dosage

10-30 g/hL.

Pour in water 1:20 and wait at least 30'-60'.

Packaging

2 kg and 10 kg bags.

Superbenton

Versatile powder bentonite with high protein removal action.



Dosage

40-100 g/hL. Dissolve slowly in water (1:10) while stirring, wait 30'-60', mix vigorously and add to the mass to be treated.

Packaging

Packaging 1 kg and 25 kg bag.

Topgrana+

Bentonite that satisfies quality winemaking needs of protein stability and clarification without waste and without sacrificing the sensory quality.



Dosage

30-150 g/hL.

Pour slowly while mixing in water 1:10, wait 30', mix to obtain a homogeneous solution.

Add to the must while mixing well.

Packaging

1 kg and 25 kg bags.

SPECIFIC TREATMENTS

Carb-Off

Carbon to correct sensory off-flavours resulting from Botrytis or other contaminating microorganisms. Particularly suitable against volatile phenols, geosmin, and garlic scents. miniTubes™ Technology.



Dosage

Up to 100 g/hL (maximum dosage).

Packaging

2 kg and 10 kg bags.

Kolirex Go Fresh

Specific fining agent for drastic reduction of riboflavin in wine. Useful also to correct the polyphenol content as well as stabilize colour over time. miniTubes™ Technology.



Dosage

To prevent light-struck: 2-30 g/hL according to the riboflavin content. To adjust or stabilize the colour before bottling: 5-10 g/hL.

Packaging

2 kg and 10 kg bag.

Metaless

To increase wine shelf-life. Removes metals and catechins, hence protecting aromas (both varietal and fermentation ones) and preventing browning and pinking. miniTubes™ Technology.

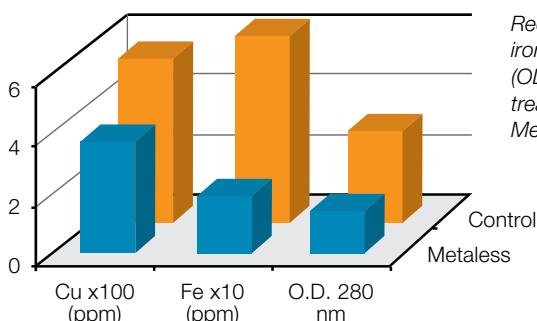


Dosage

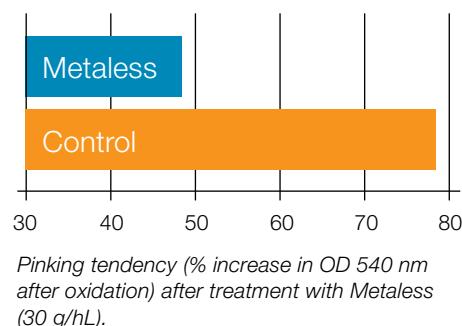
30-80 g/hL (maximum dosage).

Packaging

2 kg and 10 kg bags.



Reduction of copper, iron and total polyphenols (OD 280 nm) after treatment with Metaless (30 g/hL).



Pinking tendency (% increase in OD 540 nm after oxidation) after treatment with Metaless (30 g/hL).

MINITUBES™ TECHNOLOGY

DC-POL G

PVPP with miniTubes™ technology to remove oxidized or oxidizable polyphenols. Prevents oxidative degradation and refreshes oxidized products, making them more fresh and clean. The absence of powder and immediate dissolution are the main advantages of the product.



Dosage

5-20 g/hL. Up to 80 g/hL (maximum dosage).

Packaging

1 kg and 10 kg bags.

Grandecó

Decolourizing carbon with high absorbance capacity on wine colour. miniTubes™ technology has allowed for the production of a powder free carbon that has very good dissolution and hence a reduced preparation time.



Dosage

Up to 100 g/hL (maximum dosage).

Packaging

2 kg and 10 kg bags.

Mosaico Protect

In white and rose wines, for fining, stabilization and sensory refinement. The yeast derivatives smoothen out the acidity and balance the mouthfeel. The reactivity of chitosan with oxidized compounds, as well as with copper and iron, contrasts oxidative phenomena, giving back freshness and reducing bitter notes while restoring the right hue of wine.

Dosage

10-30 g/hL.

Packaging

2 kg and 10 kg bags.



Mosaico Round

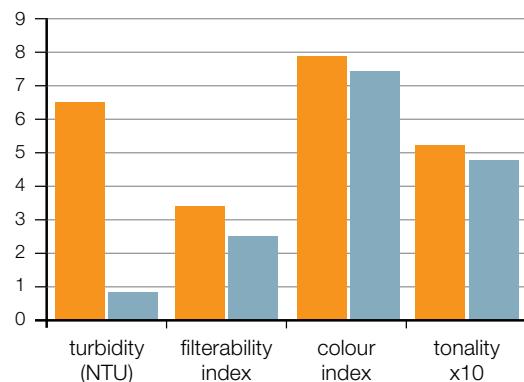
In red wines it corrects the oxidative defects of the colour, smooths the tannic asperity, gives body in the mouth and increases filterability. The yeast derivatives make the wine softer and more balanced. The chitin derivatives guarantee the elimination of fractions susceptible to oxidative degradation and at last the chitosan action reduces *Brettanomyces* contamination risks.

Dosage

10-30 g/hL.

Packaging

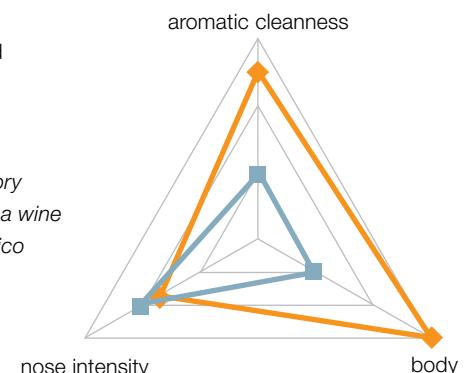
2 kg and 10 kg bags.



Mosaico Round

Control

Analytic and sensory profile obtained in a wine treated with Mosaico Round (30 g/hL).



Kolirex C

Bentonite and carbon formula, for white wines that require protein and polyphenol colloids stabilization.

Dosage

Final touches before bottling: 15-30 g/hL.
In case of strong oxidation: 60-70 g/hL.

Packaging

15 kg bags.



Kolirex P

Bentonite and PVPP formula. Suitable for all wines, to prevent protein and polyphenol instability.

Dosage

10-60 g/hL.

Packaging

10 kg bags.



Poliform P

Fining agent specifically for second fermentations in autoclave. PVPP and cellulose allow for greater freshness and aromatic cleanliness and regulate fermentation kinetics, optimizing the performance of the selected yeast.

Dosage

20-50 g/hL.

Packaging

10 kg bags.



COMPLEX FINING AGENTS

Clarapol DC

PVPP and casein formula, absorbs oxidizable polyphenol compounds (flavanoid, catechins, astringent tannins and leucoanthocyanin), improves the clarity and reduces undesirable metal and protein content.

Dosage

10-50 g/hL.

Packaging

500 g and 10 kg bags.



Clarasi DC

K caseinate (> 65%), is recommended for products affected by oxidative casse or in order to avoid or reduce oxidative phenomena over time. Protects from metal casse, especially ferric phosphate casse.

Dosage

20-100 g/hL.

Packaging

1 kg and 25 kg bags.

Albakoll™ B

Fining and stabilizing agent for commercial white and rose wines, where a fining action together with stabilization against casse or oxidation is needed. Based on plant proteins and bentonite.

Dosage

40-80 g/hL.

Packaging

1 kg and 25 kg bags.



Albakoll™ R

Fining and stabilizing agent for red wines; provides a rapid clarification action, consequently facilitating the next procedures, increasing the filterability and maintaining the wine structure over time. Based on gelatine and plant proteins.

Dosage

40-80 g/hL.

Packaging

1 kg and 25 kg bags.



Albakoll™ T

Fining and stabilizing agent for vinegar and “difficult” white wines. Suitable for the stabilization of polyphenol or protein colloids. Based on gelatin, isinglass, carbon and bentonite.

Dosage

50-150 g/hL.

Packaging

1 kg and 25 kg bags.



ORGANIC FINING AGENTS

Plant based

Phytokoll™ App

AF only the powder form



Potato and pea protein, for the fining of white and rose wines. When used with Topran+ it provides a high clarification capacity, facilitates the filtration, improves the aroma cleanliness and stabilizes the colour, together with the removal of oxidized or oxidizable polyphenol fractions. Also available in liquid form.

Dosage

Phytokoll App: 10-30 g/hL.

Phytokoll App-L: 50-150 g/hL.

Packaging

Phytokoll App: 500 g and 15 kg bags.

Phytokoll App-L: 20 kg buckets and 175 kg drums.

Phytokoll™ K

Pre-activated chitosan and plant protein based fining agent. In the fining of white and rosé wines to clarify the mass, remove the colour and oxidizable polyphenolic fractions (catechins and leucoanthocins), contributing to microbiological control. In general, fining with Phytokoll K helps to improve the shelf-life of the treated products.



Dosage

5-20 g/hl

Packaging

500 g and 15 kg bags.

Phytokoll™ Vip

AF only the powder form



Allergen free plant proteins. In white and rosé wines, it prevents and cures early oxidative phenomena and maintains freshness in the aroma and taste even over time. Also available in liquid form.

Dosage

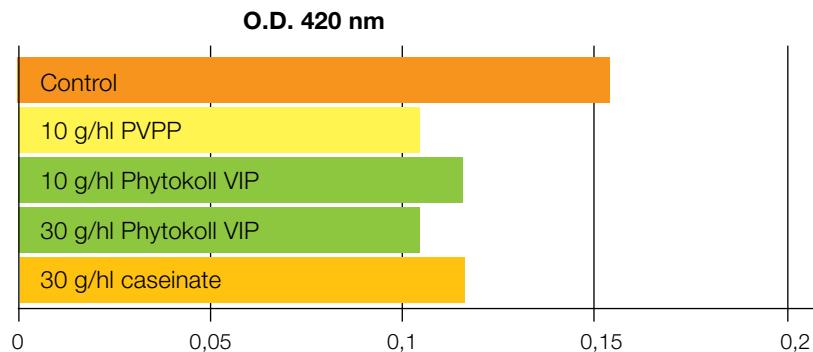
Phytokoll Vip: 5-30 g/hl.

Phytokoll Vip-L: 25-150 g/hl.

Packaging

Phytokoll Vip: 500 g and 20 kg bags.

Phytokoll Vip-L: 20 kg buckets and 175 kg drums.



Effect of PHYTOKOLL VIP on the colour of a white wine.

Clarapol VIP



PVPP and plant protein fining and stabilizing agent. For white and rosé wines it helps prevent oxidative phenomena that affect the colour and aromas.

Dosage

10-50 g/hl.

Packaging

15 kg bags.

Clarasi VIP



Plant protein based fining and stabilizing agent for white wines; removes polyphenols, catechins, leucoanthocyanins and substances involved in the oxidative aging of white wines. Restores wines affected by premature aging by removing oxidized compounds.

Dosage

20-100 g/hl.

Packaging

500 g and 15 kg bags.

Albumin



Egg albumin

For reds clarification. It removes astringent tannins from press wines. Softens bitterness in young wines, binds with unstable polyphenols hence improving the colour hue and stability.

Dosage

2-10 g/hl.

Packaging

500 g and 10 kg bags.

K caseinate

Proten-100

Potassium caseinate to cure and prevent oxidation and aging phenomena in wines.



Dosage

20-50 g/hL.

Packaging

1 kg and 20 kg bags.

Gelatines

Sologel



High hydrolysis degree gelatine in a stabilized solution at high concentration (> 50%); highly reactive with wine tannins. Ideal for young and press wines.

Dosage

5-40 mL/hL, depending on wine tannin content.

Packaging

25 kg jerrycans and 1200 kg IBC.

Gelatina 25 and Gelatina 40



High hydrolysis degree gelatine in a stabilized solution at 25% or 40% concentration. For young and press wines.

Dosage

2,5-20 mL/hL of dry matter or more, depending on wine tannin content.

Packaging

1 kg bottles, 25 kg jerrycans and 1100 kg IBC.

Gelatina nebulizzata



Very fine powder, soluble in cold water.

Dosage

10-20 g/hL, depending on wine tannin content.

Packaging

500 g and 25 kg bags.

Gelatina oro (Sheets/Granular)



Low hydrolysis degree gelatine, soluble in tepid water. They eliminate excess tannins in structured red wines.

Dosage

1-20 g/hL, depending on wine tannin content.

Packaging

Sheets: 500 g box.
Granular: 1 kg and 25 kg bags.

Isinglass

Ittiocolla S



Fish isinglass for the fining and clarification of white and rosé wines and for the finishing of high quality red wines. Easy to prepare.

Dosage

0,5-3 g/hL.

Packaging

500 g and 5 kg bags.

INORGANIC FINING AGENTS

PVPP

DC-POL P

Powder PVPP, removes oxidized or oxidizable polyphenols. Prevents oxidative degradation and restores freshness to oxidized products.

**Dosage**

Up to 80 g/hL (maximum dosage).

Packaging

1 kg and 20 kg bags.

DC-POL T

For the treatment of wines that need to be improved in terms of aromatic and chromatic characteristics.

**Dosi**

Up to 80 g/hL (maximum dosage).

Packaging

1 kg and 20 kg bags.

Active Carbon

Carbodec Plus

Very fine activated carbon, for colour removal.

**Dosage**

Up to 100 g/hL (maximum dosage).

Packaging

15 kg bags.

Carbodec DC

High efficiency activated carbon, for colour removal.

**Dosage**

Up to 100 g/hL (maximum dosage).

Packaging

10 kg bags.

Clean-UP

Activated carbon to correct sensory faults resulting from contaminating microorganisms. Particularly suitable against volatile phenols, geosmin, and garlic scents.

**Dosage**

Up to 100 g/hL (maximum dosage).

Packaging

20 kg bag.

Various

SIL-30

Stabilized alkaline solution of silica sol at 30%. For wine fining together with gelatine.

**Dosage**

50-100 g/hL.

Packaging

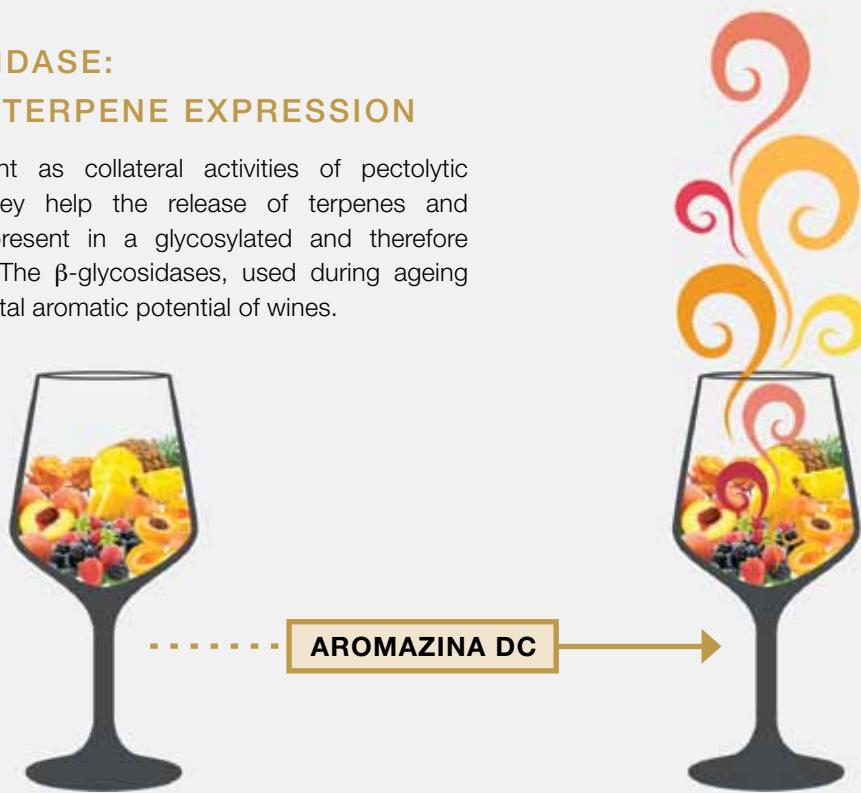
25 kg jerrycans, 1200 kg IBC.

	TARGET	WHAT PRODUCT TO USE	PRODUCT FEATURES
PROTEIN REMOVAL AND FINING	Bentonite for crossflow filter system	ABSOLUTE FLOW	non-abrasive micronized powder
	ease of use, compact sediment, good protein removal	BENTO.ZERO	granular bentonite, instant preparation and no sediment
	protein removal and clarity	TOPGRAN+	easier + efficient + powerful
	removal of oxidized or oxidizable fractions	PHYTOKOLL APP	the perfect mix of potato and pea protein
		PHYTOKOLL APP-L	
		PHYTOKOLL K	plant proteins and chitosan
		PHYTOKOLL VIP	high quality pea proteins
		PHYTOKOLL VIP-L	
	removal of oxidized or oxidizable fractions and protein removal	CLARASI VIP	allergen free
		CLARAPOL VIP	
		MOSAICO PROTECT	miniTubes™ technology
CLARIFICATION	wine clarification at low dosages, protein removal and colloidal stability	GELBENTONITE	the most active bentonites
		BENTOWHITE GEL	
	clarification and reduction of bitter and herbaceous notes	ITTIOGREEN	organic isinglass
		ITTIOCOLLA S	isinglass
PHENOLIC STABILITY	removal of oxidized and oxidizable phenols	DC-POL G	PVPP miniTubes™
	for the finishing touches on white and red wines at low dosages	KOLIREX P	bentonite + PVPP, miniTubes™
	phenol correction and riboflavin removal	KOLIREX GO FRESH	miniTubes™ technology
	metal and catechin removal	METALESS	PVI/PVP miniTubes™
RED WINE FINING	fining young red wines	ALBAKOLL R	allergen free
	correction of oxidative colour defects, bitter tannin reduction, protection against <i>Brettanomyces</i>	MOSAICO ROUND	miniTubes™ technology
TANNIN CORRECTION	for young wines and press wines	SOLOGEL	liquid gelatine
	for structured red wines, eliminates excessive tannins	GELAGREEN	organic gelatine soluble in warm water
		GELATINA ORO	gelatine soluble in warm water
COLOUR REMOVAL	finishing touches at low dosages on white wines	KOLIREX C	bentonite + carbon, in miniTubes™
	colour correction of white wines	GRANDECO'	miniTubes™ decolourizing carbon
OFF-FLAVOUR REMOVAL	reduction or removal of volatile phenols and other aroma off-flavours	CARB-OFF	deodorant carbon miniTubes™
		CLEAN UP	deodorant carbon



β -GLYCOSIDASE: INCREASE TERPENE EXPRESSION

They are present as collateral activities of pectolytic preparations. They help the release of terpenes and norisoprenoids present in a glycosylated and therefore odourless form. The β -glycosidases, used during ageing increase the varietal aromatic potential of wines.

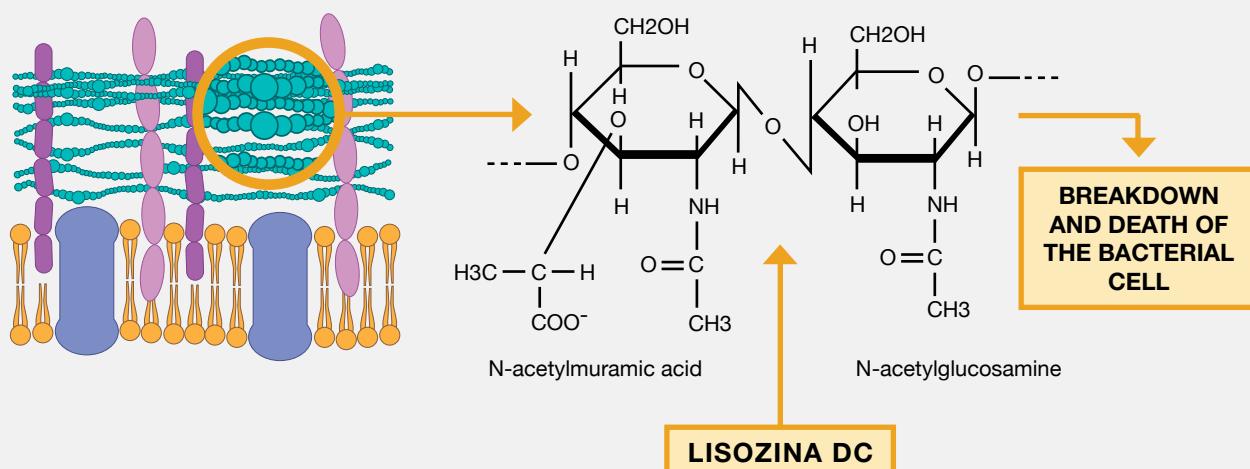


β -GLUCANASE: PROMOTE CELL LYSIS AND IMPROVE FITRABILITY

They act on the polysaccharide chain of the β -glucans splitting the bonds between the glucose molecules. They are used to favour the ageing "sur lies" by accelerating the lysis of the yeast and allowing the release of mannoproteins in the wine. Another important use is in products from botrytized grapes, in fact they degrade β -glucans allowing the fining and filtration of wines. The β -glucanases act at temperatures $>15^{\circ}\text{C}$ and must remain in contact with the wine for at least 15-20 days.

LYSOZYME: COUNTERACT LACTIC BACTERIA

Enzyme with bactericidal action thanks to the ability to break the chains of particular carbohydrates constituting the cell wall of Gram+ bacteria, including lactic acid, e.g. *Pediococcus*, *Lactobacillus*, *Oenococcus*, etc.



3

ENZYMES

NATURAL CATALYSTS

During storage and aging to enhance wines “bouquet”, promote microbiological stability and improve filterability.

AGING

Aromazina

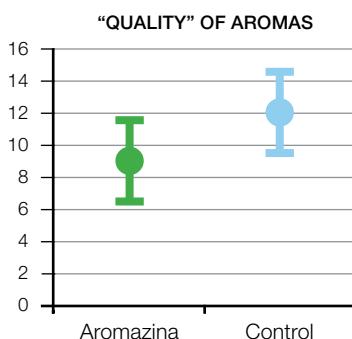
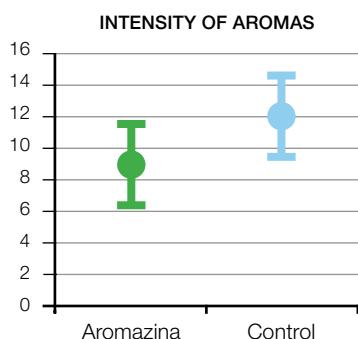
Enzymatic formula with aromatic-varietal action to intensify and heighten the aromatic notes in wines from grapes rich in terpenes, such as Moscato, Malvasia, Traminer, Riesling. Can also be used in red grape varieties that are rich in norisoprenoides.

**Dosage**

4-6 g/hL. Minimum temperature of 15 °C.

Packaging

100 g jars.

**Classification test (Friedman Test)**

This test defines a preference scale: the wine with the least points is the one which is preferred. In the areas of intensity and “quality” of aromas, a net preference for wines treated with Aromazina was observed.

**Betazina**

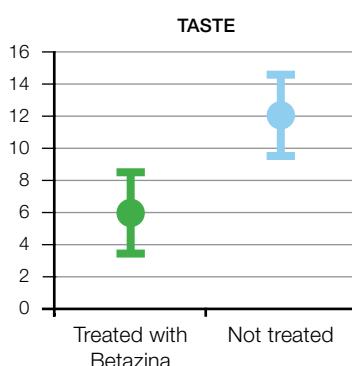
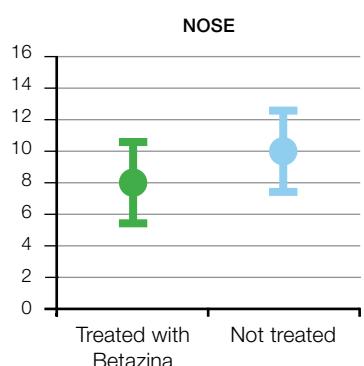
Enzyme with β -glucanasic action for aging on lees and for wine filterability. Facilitates yeast lysis hence increasing the wine mouthfeel, volume and body; also the nose is more persistent and complex. The degradation of glucans improves the clarification and filtration of wines from grapes affected by *Botrytis*.

Dosage

3-5 g/hL. Minimum temperature of 15 °C.

Packaging

250 g jars.

**Classification test (Friedman Test)**

This test defines a preference scale: the wine with the least points is the one which is preferred. There is a slight preference for the nose of wine treated with Betazina, but a distinct preference for the taste of wine treated with Betazina.

MICROBIOLOGICAL STABILITY

Lisozina

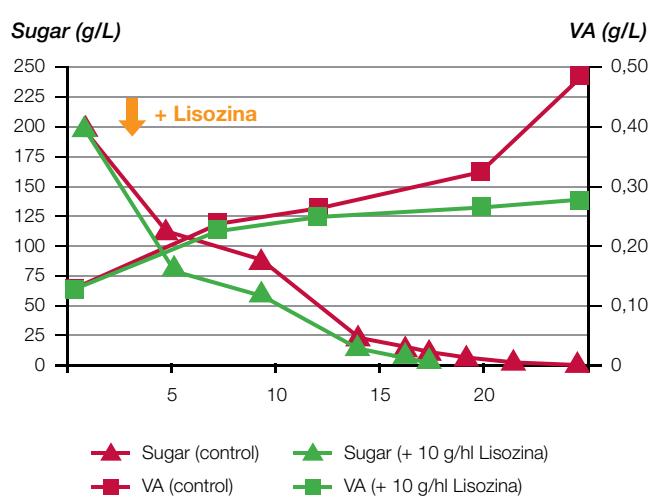
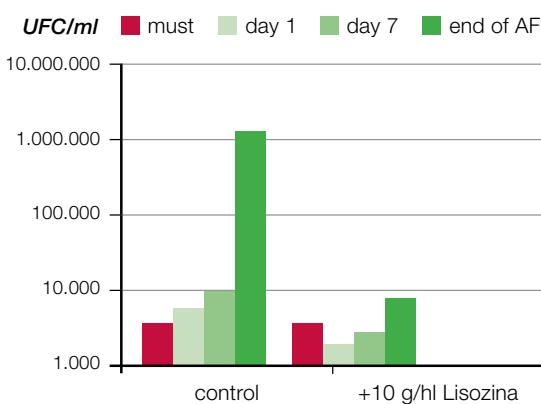
The organic way to control lactic acid bacteria, to face problems of stuck fermentations and control increases in volatile acidity. Allows for a reduced or delayed use of SO₂.

Dosage

50 g/hL (maximum dosage).

Packaging

500 g jars.



Influence of Lisozina DC on the population of lactic acid bacteria, progress of the alcoholic fermentation and volatile acidity during the alcoholic fermentation.



AGING ON FINE LEES

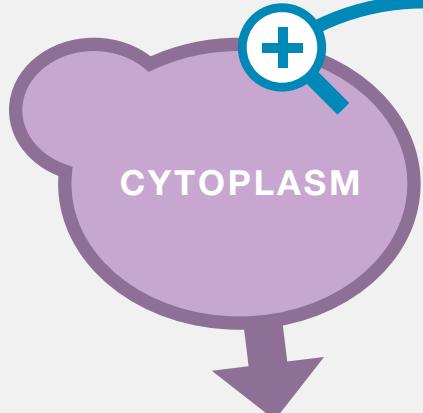
ADVANTAGES

- Complexity
- Softness
- Structure
- Stability

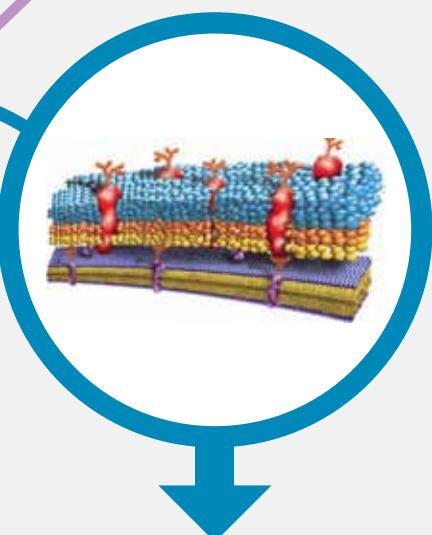
RISKS

- Reduction defects
- Undesired MLF
- Volatile phenols
- Herbaceous notes

SOLUTION:
**INACTIVE YEAST
AND DERIVATIVES!**

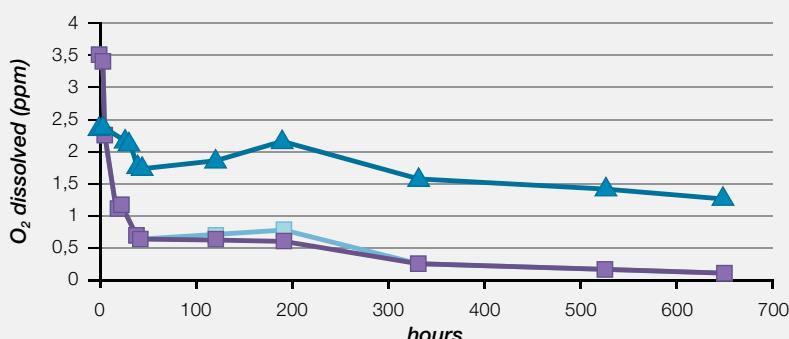


**GLUTATHIONE - PEPTIDES
NUCLEIC ACIDS**



DERIVATIVE OF YEAST AND LONGEVITY OF WINES

Harmony Vitality, rich in glutathione and reducing peptides, protects wines from ageing phenomena; consuming the dissolved O_2 , it avoids the triggering of oxidation reactions affecting colour and aromas. Glutathione present in Harmony Vitality expresses maximum effectiveness thanks to the redox system guaranteed by the yeast derivative.



Speed of consumption of O_2 dissolved in white wine. The consumption speed of Harmony Vitality is comparable to that of SO_2 .

- Harmony Vitality (40 g/hl)
- SO_2 (40 mg/l)
- GSH purified (20 mg/l)



YEAST DERIVATIVES

FROM AGING TO BOTTLING

Even after alcoholic fermentation, yeast products are among the best allies of the oenologist to accompany the wine towards its ideal evolution.

COMPLEXITY

Harmony Full



Aging “on the lees” that can be done in stainless steel, concrete or wood vessels. Allows for the evolution of wines that are still unbalanced, by bringing roundness and mouthfeel. It improves the aromas by bringing more complex and persistent notes. In red wines it is suitable to correct bitter tannins and for a harmonious taste evolution.

Dosage

20-40 g/hL. Keep in contact for a few weeks with periodic bâtonnage.

Packaging

500 g bags.

Harmony R



Specific for red and rosé wines. Gives structure and complexity, improving thin wines that are lacking body and character. Over time, it protects the colour from degradation, in particular in wines from not perfectly healthy grapes.

Dosage

10-40 g/hL. Keep in contact for a few weeks with periodic bâtonnage.

Packaging

1 kg bags.

Harmony W



Enriches the structure and complexity of white wines, in particular with regards to taste harmony and balance. The phenolic fraction protects from oxidative phenomena and contributes to the aromatic freshness and purity.

Dosage

10-40 g/hL. Keep in contact for a few weeks with periodic bâtonnage.

Packaging

1 kg bags.

Lisem Enne



Enriches wines with savoury and structure during the aging. The results are particularly appreciated in wines that have a simple sensory profile, for example those obtained from unripe grapes or with high production yields.

Dosage

2-10 g/hL. Keep in contact at least two weeks with periodic bâtonnage.

Packaging

500 g bags.

LONGEVITY

Harmony Vitality



It ensures the longevity of white, rosé and red wines thanks to the high content of peptides with antioxidant activity: used during ageing it has a protective action against the degradation phenomena of colour and aromas. It extends the shelf-life of wines by delaying oxidative ageing.

Dosage

10-40 g/hL. Keep in contact at least two weeks with periodic bâtonnage.

Packaging

500 g and 10 kg bags.

FINISHING TOUCHES

Harmony MP



Instantly available mannoproteins that can increase wine stability, volume and complexity. In a short amount of time it can make up for a lack sensory complexity in a wine.

Dosage

1-8 g/hl.

Packaging

Packaging 500 g jars.

Harmony Refine



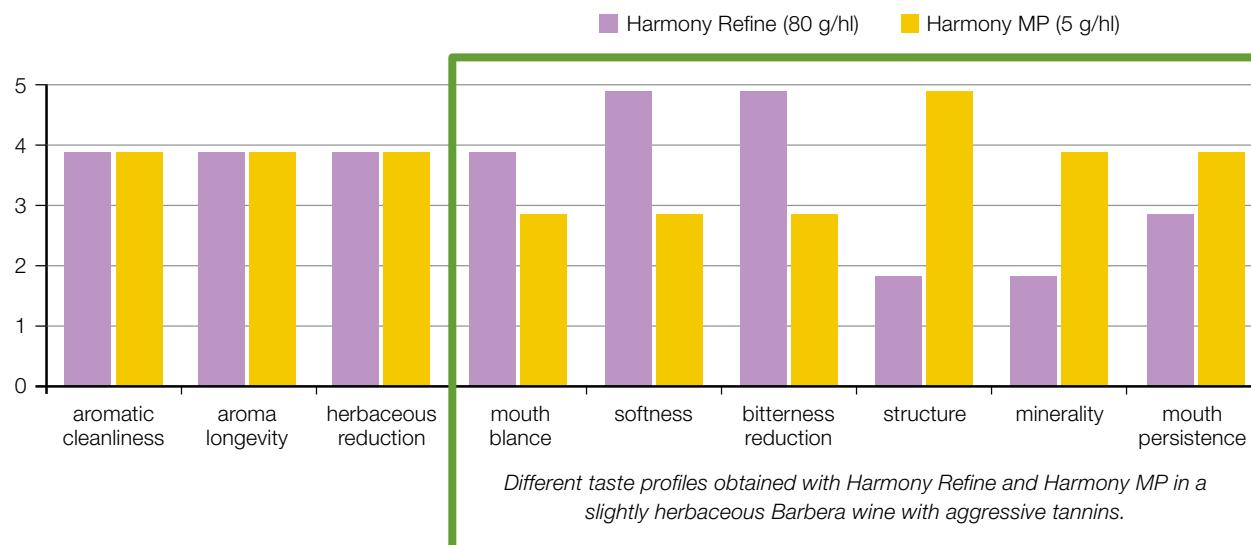
Mannoproteins for the final touches on white, rosé and red wines as well as Charmat and Champenoise method sparkling wines. At low dosages it preserves the wine aromas and softens herbaceous notes. In the mouth it provides volume, persistence and "sweetness". It is extremely useful to reduce and eliminate acid and dry sensations.

Dosage

25-150 g/hl.

Packaging

1 kg bottled.



	EFFECTS	WINE	STAGE OF USING
HARMONY FULL	Roundness - Balance - Complexity	● ● ●	Ageing - Second fermentation
HARMONY W	Structure - Roundness - Colour	● ●	Ageing
HARMONY R	Structure - Roundness - Colour	● ●	Ageing
HARMONY VITALITY	Colour and aroma protection	● ● ●	Ageing
LISEM ENNE	Structure - Minerality	● ● ●	Ageing
HARMONY REFINE	Astringency, herbaceous, bitterness reduction	● ● ●	Pre-bottling
HARMONY MP	Structure - Minerality - Stability	● ● ●	Pre-bottling



INFINITY

INFINITY Yellow

The varietal richness of white and rosé wines

INFINITY Class - INFINITY Creamy - INFINITY Roble

The balance of the structure and the richness of vanilla, caramel, mocha, sweetness ...

INFINITY Fruity Red and INFINITY Fruity White

Revitalizing wines by restoring cleanliness and freshness

INFINITY

5

TANNINS

THE ESSENCE OF WOOD

From racking to bottling to protect, stabilize, enrich, revitalize and prevent defects.

OXYGEN PROTECTION

Infinity Décuvage

When used at racking off it allows for an initial polymerization of the anthocyanins to stabilize the colour, both by direct condensation and by assisted polymerization. The good antioxidant power protects the colour and aromas during racking. Infinity Décuvage is also useful in reduced SO₂ winemaking practices, in particular when used together with Infinity Fruity Red before bottling.

Dosage

At devatting for colour stabilization: 5-10 g/hL.
During racking for antioxidant protection: 3-5 g/hL.

Packaging

500 g and 12,5 kg bags.



Infinity Redox

Is used starting from the end of the alcoholic fermentation to protect white and rosé wines from oxidative phenomena, both during the storage in tanks and during racking. The antioxidant power is mainly due to hydrolysed tannins, mainly gallic ones, that bind oxygen and prevent oxidative degradation of polyphenols and aromas. Infinity Redox is useful in reduced SO₂ winemaking practices, in particular when used together with Tanniblanc or Infinity Fruity White before bottling.

Dosage

During racking 1-2 g/hL.
During storage 2-5 g/hL.

Packaging

500 g and 12,5 kg bags.



Infinity Vert

Condensed tannin from green tea. In white and rosé wines it protects from oxidative phenomena, improving the colour and aromatic longevity. In red wines thanks to the proanthocyanidic structure it participates in anthocyanin condensation and colour stabilization. In all wines, including sparkling ones, it corrects off-flavours by binding with molecules responsible for reduction. Suitable for winemaking protocols that promote reduced SO₂ use.

Dosage

During the aging of white and sparkling wines: 0.5-3 g/hL.
During the aging of red and rosé wines: 0.5-5 g/hL.
Before bottling: 0.5-1 g/hL.

Packaging

500 g jars.



Tanniblanc

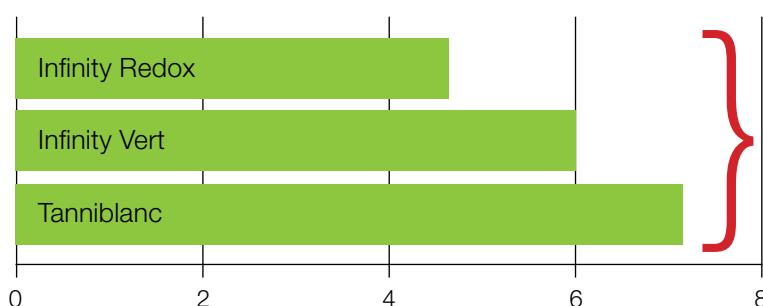
Gallic tannin extracted from gall oak. Protects white and rosé wines from undesirable oxidative phenomena. Does not bring astringency even at high dosages and positively influences white wines by giving more structure.

Dosage

1-5 g/hL after the first rackings.

Packaging

500 g and 12,5 kg bags.



white, rosé and sparkling wines

Antioxidant power measured with TEAC method.

COLOUR STABILIZATION

Infinity Blu

In red wines, after racking off, at the end of the alcoholic fermentation and in the first stages of aging it allows for the formation of ethyl bridges and for tannin-anthocyanin condensation.



Dosage

Up to 15 g/hL.

Packaging

5 kg and 25 kg jerrycans, 250 kg drums.

Tannirouge

Pyrocatechinic tannin, capable of binding wine anthocyanins and stabilizing them, consequently reducing colour fading which can happen during aging and storage.

Dosage

Up to 15 g/hL.

Packaging

500 g and 12,5 kg bags.



Top Tan CR

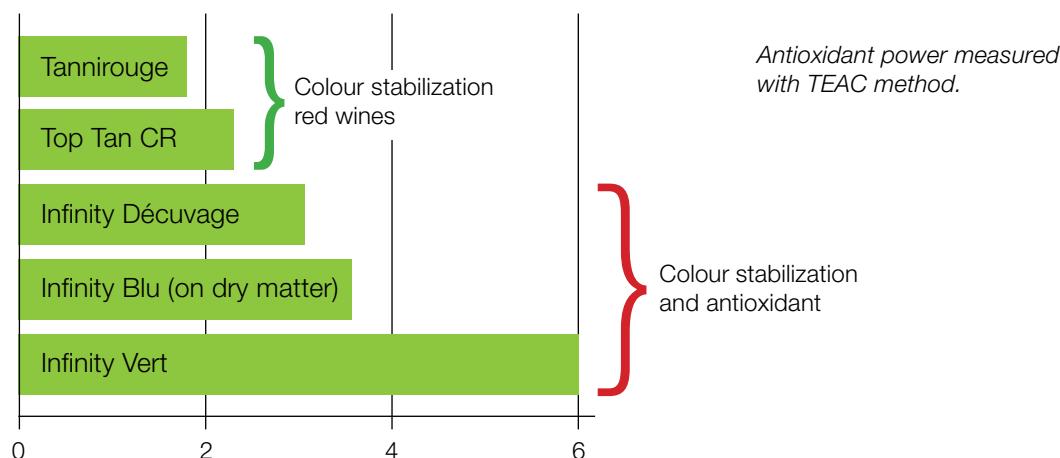
Grape seed tannin based to stabilize colour, increase structure and improve the wine evolution. In the medium term it contributes to polymerization reactions responsible for smoothness and structure during the wine aging.

Dosage

2-10 g/hL, ensuring adequate contact time.

Packaging

500 g jars.



AROMAS AND PURITY

Infinity Class

Oak extracted tannin with great harmony and finesse characteristics. Increases the aromatic complexity with vanilla, caramel and coffee notes. In the mouth it improves the general balance. It can be used both on white and red wines during the aging or for finishing touches.



Dosage

2-8 g/hL.

Packaging

250 g jars.

Infinity Creamy

Has a strong sensory impact on treated wines. On the nose the aromatic complexity is increased with notes that are like a pastry, with coconut and vanilla, typical of toasted oak. In the mouth the same sensations as on the nose are found with an improved structure. On the nose the aromas are more expressive and in red wines small ripe fruit notes can be found.

Dosage
2-8 g/hL.

Packaging
250 g jars.

**Infinity Roble**

Oak extracted tannin. Brings coconut, vanilla, spicy and caramel notes. In red wines it can supplement the effect of used barrels. In white and rosé wines when used together with Harmony Full it increases the aromatic complexity. Corrects the redox potential, restoring wine sensory purity, freshness and longevity.

Dosage
5-15 g/hL.

Packaging
1 kg bottles.

**Infinity Yellow**

Tannin rich in bound terpenes and norisoprenoides. During the aging of white and rosé wines it helps enrich the wines sensory profile and improve the length and freshness. Perfect for use together with Aromazina.

Dosage
2-8 g/hL. Keep in contact for 1-2 weeks.

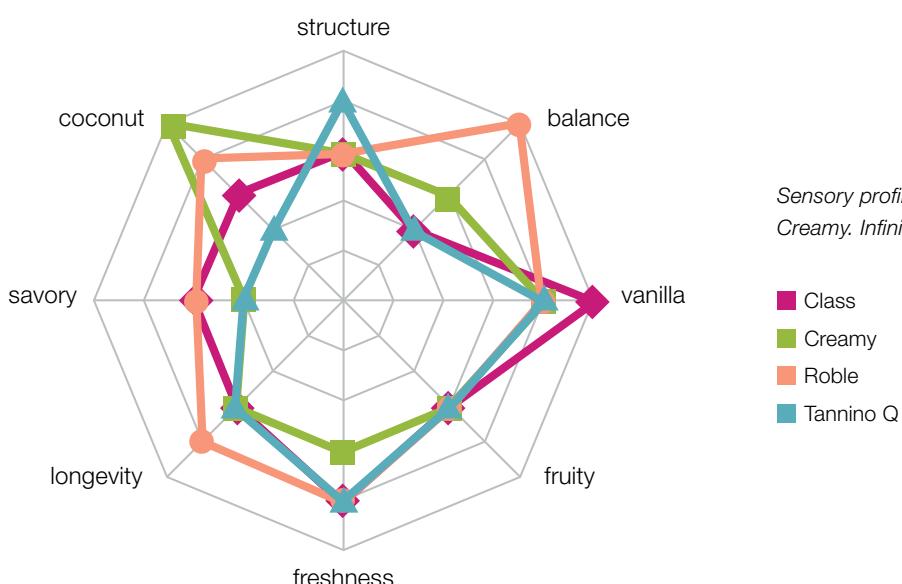
Packaging
1 kg bottles.

**Tannino Q**

Oak extracted tannin. Gives aromatic complexity and structure while respecting the original characteristics of the treated wine. For use on red, white and rosé wines.

Dosage
White wines: 1-5 g/hL. Red wines: 5-20 g/hL.

Packaging
500 g jars.



Sensory profile given by Infinity Class, Infinity Creamy, Infinity Roble and Tannino Q.

■ Class
■ Creamy
■ Roble
■ Tannino Q



TANNINS: A HETEROGENEOUS FAMILY INVOLVED IN MANY REACTIONS

STABILISING ACTION

□ **oxidase and oxidative phenomena:** tannins inhibit oxidase, tyrosinase and laccase enzymes, both by inactivating them through aggregation (tannin-protein reaction), and by capturing oxygen (antioxidant power) making it unavailable for oxidases.

Polyphenols in general and tannins in particular are the first oxygen acceptors in must and wine.

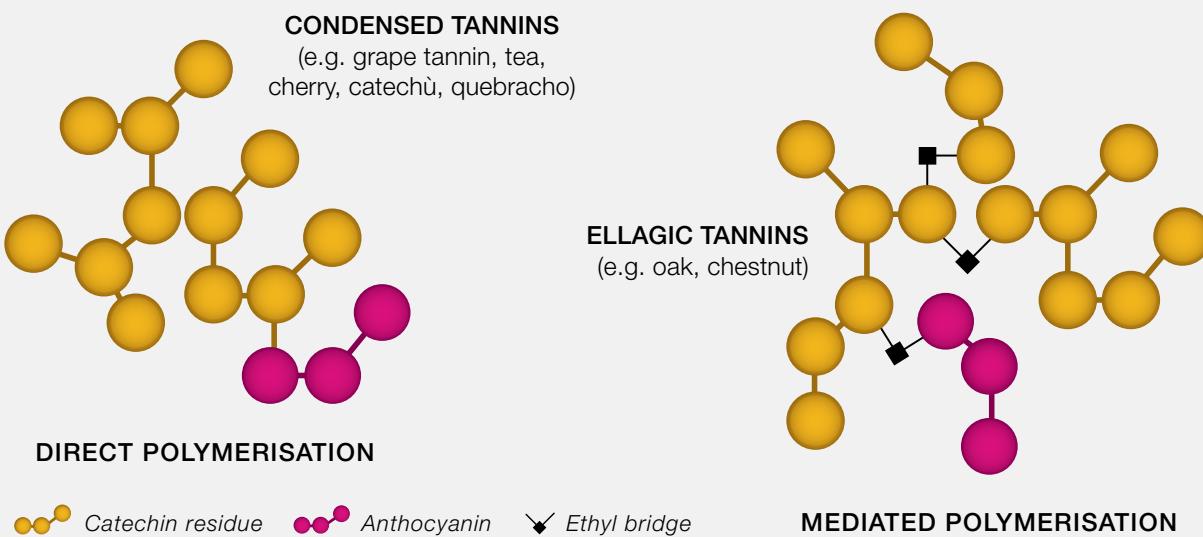
Thanks to this, in musts, both red and white, they help to protect against oxidation, assisting the action of SO_2 .

□ **colour:** condensed tannins and hydrolyzable tannins are involved in the stabilisation of the colour of red wines through two different mechanisms.

Condensation (copigmentation): weak reaction between anthocyanins and **condensed tannins**.

These complexes are unstable in an alcoholic environment.

Mediated polymerisation: through the formation of acetaldehyde bridges (ethyl), between anthocyanins and **tannins**.



CLARIFYING ACTION

□ **protein removal:** gallic tannins are highly reactive with proteins; this feature is used in white wines to lower the dosage of bentonite necessary to achieve protein stability and to avoid overfining when using gelatine or other protein-based fining agents.

□ **removal of sulphur compounds:** tannins complex and eliminate from the must or wine the molecules responsible for the off-flavours, mercaptans and H_2S , bringing out the aromas of the wine and reducing or avoiding the use of copper.

□ **metal chelation:** hydrolysable tannins, in particular gallic tannins, are capable of binding metals (e.g. iron and copper); the tannin-metal complex precipitates reducing the concentration of the latter in the wine.

STRUCTURE AND COMPLEXITY

Top-Tan AR

Grape tannin based, as well as an effect on the structure it also gives a notable increase in aromatic intensity, improves the mouthfeel complexity and gives a balanced and expressive wine. In white wines it confers notes that are necessary for a wine to taste important, original and well structured. In red wines it heightens fruity notes by "opening" the nose and enriching it with aromas that go from spicy to toasted.



Dosage

White wines: 2-8 g/hL. Red wines: 2-10 g/hL.

Packaging

500 g jars.

Top-Tan SB

Grape tannin that provides structure and stability. Great for white wines that need more volume, body and harmony in the mouth. Protects the existent polyphenol content guaranteeing longevity.



Dosage

2-10 g/hL.

Packaging

500 g jars.

Top-Tan SR

All the qualities of grape tannins to increase the volume and purity of red and rosé wines, improving the structure and complexity. Stabilizes the colour, by participating the tannin-anthocyanin combination reactions.



Dosage

2-15 g/hL.

Packaging

500 g jars.

REVITALIZING WINES

Infinity Fruity White

Tannin to revitalize white wines. Used for finishing touches and pre-bottling in order to give a good aromatic purity, adjust reductive notes and fix the redox balance. In the mouth the structure is improved with better balance and persistence. In many wines it also brings savoury and more length on the finish.



Dosage

2-8 g/hL.

Packaging

500 g jars.

Infinity Fruity Red

Tannins to revitalize red wines. Used for finishing touches and pre-bottling, it corrects molecules that mask the wine aromas and gives back wine purity and more open aromas, improving the expression of fruit and jam notes. In the mouth the structure is improved with more balance, persistence and length on the finish.

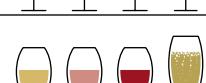
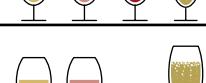


Dosage

2-8 g/hL.

Packaging

500 g jars.

TARGET	PHASE	PRODUCT	WINES
Protection From O₂ Substitute for SO ₂	Racking Storage	TANNIBLANC	
		INFINITY REDOX	
		INFINITY DÉCUVAGE	
	Aging Storage Finishing Touches	INFINITY VERT	
Colour Stabilization	Aging	INFINITY BLU	
		TANNIROUGE	
		TOP TAN CR	
Aromatic Complexity Structure Purity	Aging Finishing touches	INFINITY YELLOW	
		TOP TAN AR	
		TOP TAN SB	
		TOP TAN SR	
		TANNINO Q	
		INFINITY CLASS	
		INFINITY CREAMY	
		INFINITY ROBLE	
		INFINITY FRUITY WHITE	
Redox Balance Removal of sulphur molecules Aromatic complexity	Finishing touches Pre-bottling	INFINITY FRUITY RED	



RED WINES AND BRETTANOMYCES

Red wines, from the conclusion of the MLF, are exposed to the risk of contamination from *Brettanomyces*.

This yeast, particularly subtle, resists high levels of free SO₂ has low nutritional requirements and favoured by high pH. It develops in wine producing off-flavour volatile phenols: 4-ethylphenol and 4-ethiguaiaol in addition to causing an increase in volatile acidity.

The best tool to combat contamination from Brett is the strict hygiene of the cellar and in particular of the wooden containers.

Below we propose a work protocol in case of overt contamination but we also provide specific prevention protocols.

BRETTANOMYCES SOLUTIONS

(with perceptible volatile phenols)

CLEAR OR ALREADY CLARIFIED RED WINE - AFTER MLF

1. CLEANING AND SANITIZING OF VATS, PUMPS, PIPES

PHASE	PRODUCT	DURATION
Pre-wash	Running water.	20 minutes
Cleaning	Sgrommatore L at 3% in warm water, with recirculation.	30 minutes
Rinsing	Clean running water, if necessary dab with citric acid solution.	Up to neutrality of the water
Sanitisation	VKS at 1% in drinking water at room temperature, preferably micro-filtered. With recirculating water.	20-30 minutes
Rinsing	Running drinking water, preferably microfiltered.	10 minutes

2. ELIMINATION OF THE POLLUTING BACTERIAL LOAD

PRODUCT	DOSAGE	CONTACT
BrettKill	15 g/hl	At least 8-10 days, ensuring perfect homogenisation in the mass.

NOTE: racking removes *BrettKill*, exposing the wine to the risk of contamination.
It is essential to ensure the hygiene of all equipment (see p. 1).

3. REMOVAL OF VOLATILE PHENOLS

PRODUCT	DOSAGE	CONTACT
Carb-Off + Polimersei	20 g/hl + 80 g/hl	24-48 hours in slow stirring and protected from oxygen.

NOTE: 20 g/hl Carb-Off is a standard dose. We recommend verifying the actual dose needed by laboratory tests.
It is essential to guarantee the hygiene of all equipment (see point 1).

4. FINAL FINING

PRODUCT	DOSAGE	NOTES
Mosaico Round	20 g/hl	In addition to the clarification and tannin fining, a partial control of the microbiological population is also obtained thanks to the presence of chitosan in the formulation.

NOTE: clarification can be done at the end of the treatment with Carb-Off and Polimersei (eliminating a racking).

6

STABILIZING AGENTS

PROTECTING QUALITY UNTIL BOTTLING

A set of proposals to obtain a stable wine, free of unwanted compounds (phytosanitary, off-flavour phenols, H_2S , mercaptans...) and with a long shelf-life.

MICROBIOLOGICAL STABILITY

Battkill

Chitosan based to inhibit lactic acid bacteria development and the malolactic fermentation in white, rosé, red and sparkling wines. Suitable for protocols with reduced SO₂ use.



Dosage
10-25 g/hL.

Packaging
500 g jars and 2 kg bags.

Battkill XXL

Based on liquid chitosan activated to prevent the development of lactic bacteria in wines, sparkling wine bases and during the second fermentation. It forms part of an SO₂ reduction protocol.

Dosage
160-350 ml/hL.

Packaging
5 kg and 25 kg jerrycans.



Brettkill

Chitosan based to inhibit *Brettanomyces* development and volatile phenol production. It can be used in all wines, in particular during red wine aging after the malolactic fermentation. Suitable for protocols with reduced SO₂ use.

Dosage
5-15 g/hL. Higher dosages in case of cloudy wines.

Packaging
100 g and 500 g jars.



Liquisol 15K

Potassium bisulphite in aqueous solution at 15% SO₂.

Dosage
According to need.
10 mL/hL make 15 g/hL of SO₂.

Packaging
1 kg bottles and 25 kg jerrycans.



SPECIFIC TREATMENTS

Atoxil DC

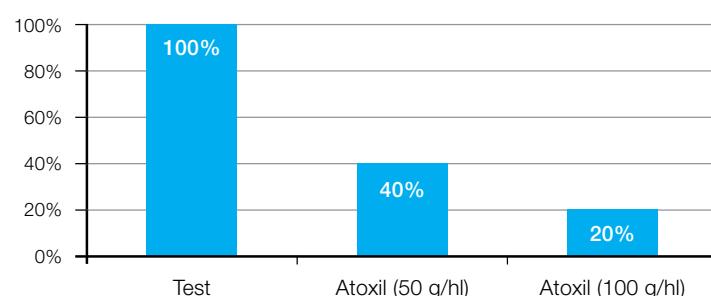
Specific treatment to remove mycotoxins, in particular Ochratoxin A from wines.



Dosage
50-100 g/hL.

Packaging
25 kg bags.

OTA reduction in red wine

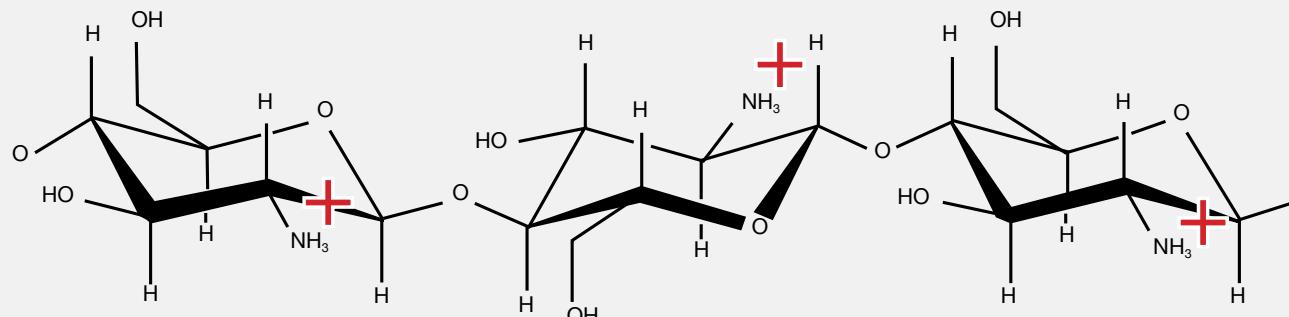
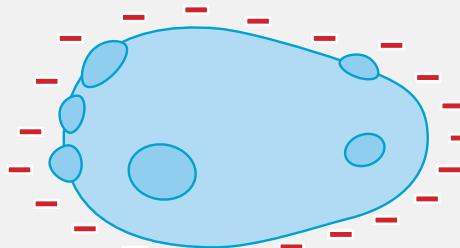




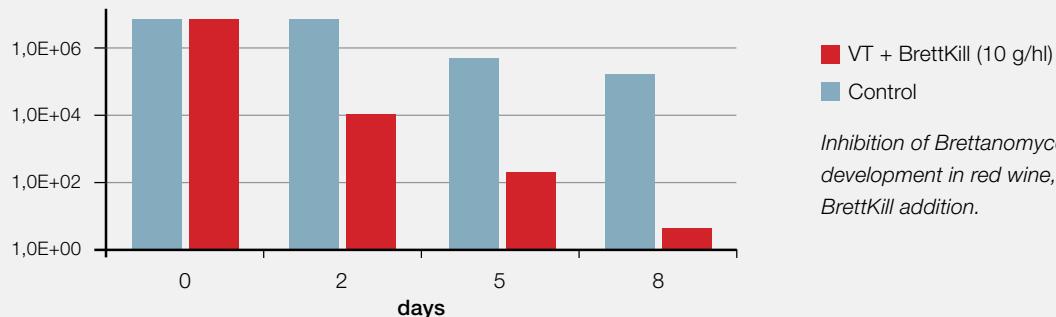
HOW DOES CHITOSAN WORK?

At wine pH (acid): chitosan has a **positive** charge and microorganisms have a **negative** charge. Chitosan binds with the cell wall of the microorganisms and causes:

- cell malfunction
- precipitation of the cell-chitosan complex



Brettanomyces (UFC/ml)



VT + BrettKill (10 g/hL)

Control

Inhibition of *Brettanomyces bruxellensis* development in red wine, with and without BrettKill addition.

Fito-Stop

Stabilizing agent for the removal of pesticides from musts and wines; action based on the absorbent capacity of specifically selected cell walls and enological carbon. miniTubes™ technology.



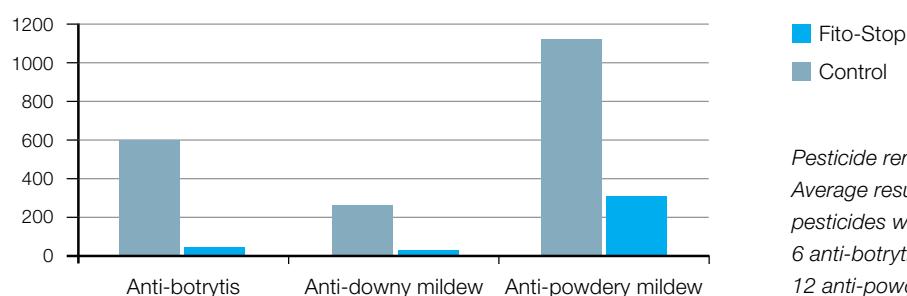
Dosage

20-100 g/hL.

Packaging

2 kg and 10 kg bags.

Pesticide (µg/l)



Fito-Stop

Control

Pesticide removal with Fito-Stop (50 g/hL). Average results on 5 wines. The following pesticides were added to the clarified wines: 6 anti-botrytis, 5 anti-downy mildew, 12 anti-powdery mildew.

STABILIZING AGENTS

Copper

Copper sulphate for removal of reduction odours.



Dosage

10 mL/hL is generally enough.

Packaging

1 L bottles.

Mer-Capta

Copper citrate for the removal of reduction odours caused by H₂S and mercaptans.

Dosage

5-20 g/hL (maximum dosage 50 g/hL).

Packaging

2 kg bags.

TARTRATE STABILITY

Super-40™

Pure metatarsaric acid, with high esterification index, perfectly soluble. Suitable for wines without colloidal or protein instability.



Dosage

10 g/hL (maximum dosage).

Packaging

1 kg bags.

Super 40™ Special

A product particularly suitable for wines that tend to form haze at cold temperatures when metatarsaric acid combines with colloids present in the wine. Super 40 Special avoids this phenomenon, while guaranteeing a stabilizing action, thanks to the high esterification index.



Dosage

10 g/hL (maximum dosage).

Packaging

1 kg bag.

	INSTABILITY DEGREE ($\Delta \mu s$)	MAIN APPLICATION	SECONDARY APPLICATION
Super-40™ Super-40™ Special	All		
FENDER 200B	All (even > 200)		
FENDER 200R	All		
FENDER Feel	Medium-Low (< 150)		
GOMMARABICA LIQUIRAB 100	Low (< 100)		
KARMELOSA L	All		



PREVENTION OR REMOVAL OF **REDUCTION FAULT** TO:

- avoid rotten egg, cooked cabbage, garlic odours
- restore wine fruitiness
- bottle confidently

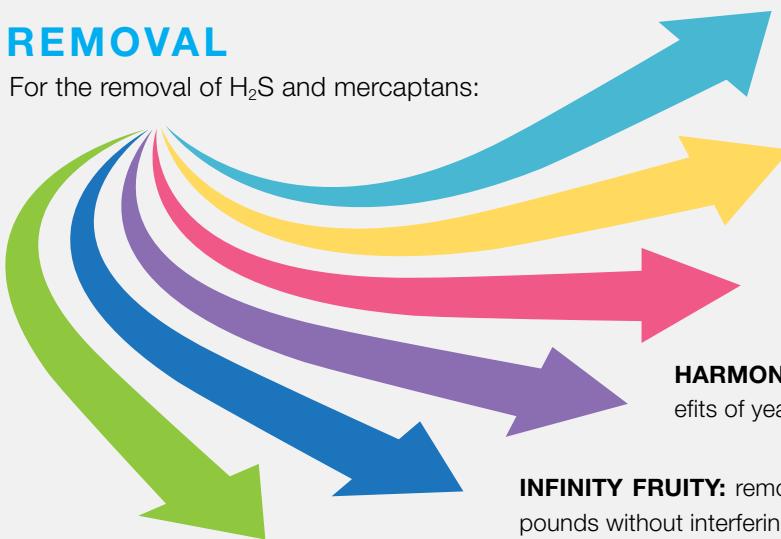
PREVENTION

Avoid the formation of H_2S and mercaptans during aging:

- remove heavy lees
- avoid adding sulphites with active lees

REMOVAL

For the removal of H_2S and mercaptans:



MER-CAPTA: copper citrate to eliminate light sulphur compound defects.

COPPER: copper sulphate to eliminate light sulphur compound defects.

CHIPS and TABLET: alternative wood to bring structure and improve the sensory purity of wines.

HARMONY FULL: aging on lees to obtain all the benefits of yeast.

INFINITY FRUITY: removal of mercaptans and heavy sulphur compounds without interfering with the wine aroma and structure.

TOP TAN AR: preventative and curative action against sulphur compounds. Gives the wine structure and complexity.

Fender 200B

For tartrate stabilization in white, sparkling and fizzy wines. Its effect is guaranteed by the formula that contains Seyal gum Arabic, with a high colloid protection capacity and a specific CMC, which stabilizes very well without a clogging effect and with easy mixing in the wine.



Dosage

60-200 g/hL (maximum dosage). On stable wines (protein), that are limpid and ready for final filtration.

Packaging

10 kg and 25 kg jerrycans.

Fender 200R

For tartrate stabilization of wines thanks to the synergy of metatartaric acid and a specific Seyal gum Arabic. Fender 200R has an anti-crystallization action over a short time for wines with high tartrate instability ($\Delta \mu_s > 200$) and over a long time in wines with low tartrate instability ($\Delta \mu_s < 100$).



Dosage

20-40 g/hL (maximum dosage).

Packaging

5 kg bags.



Fender Feel

For tartrate stabilization of white sparkling wines with medium-low tartrate instability. The anti-crystallization action of CMC is aided by yeast polysaccharides. These contribute to an increase in complexity and smoothness in the mouth as well as soften any herbaceous or bitter notes.

Dosage

50-150 g/hL. On stable wines (protein), that are limpid and ready for final filtration. The higher dosages are for very unstable wines or to have a notable sensory effect.

Packaging

5 kg jerrycans. Store the product sealed in its original pack, at a temperature not higher than 20 °C. Once opened, store it in the fridge and use within a few days.



Karmelosa L

Carboxymethylcellulose in aqueous solution for tartrate stabilization of white wines. The liquid formula facilitates the dissolution in the wine.

Dosage

75-150 g/hL (maximum dosage). On stable wines (protein), that are limpid and ready for final filtration.

Packaging

5 kg and 25 kg jerrycans, 220 kg drums and 1000 kg IBC.



Cristallgen DC

Very pure crystallization nuclei with homogenous granule size, perfect to encourage a rapid precipitation of potassium bitartrate crystals. Suitable for discontinuous or continuous systems.

Dosage

20-40 g/hL. Dissolve Cristallgen DC in water, while mixing, and add to the wine when it's at several degrees below 0 °C. Mix and wait 3-5 days for complete precipitation.

Packaging

1 kg, 5 kg and 25 kg bags.



Nuovo Cristallgen

Crystallization nuclei with combined action to reduce calcium ions as well as potassium bitartrate. Fast and safe action without risks of potential future precipitations in bottle.

Dosage

20-40 g/hL. The suggested doses allow 20-30 mg/l of Ca to precipitate, when the wine calcium content is greater than 80-100 mg/l. Dissolve Nuovo Cristallgen in water, while mixing, and add to the wine at a temperature around 5 °C. Mix and wait at least 7 days for calcium precipitation.

Packaging

1 kg and 25 kg bags.



GUM ARABIC

Liquirab 100

Gum arabic obtained from Acacia seyal exudations; it is the most filterable of the Dal Cin range, and therefore can be used even at high dosages without a negative effect on membrane filters or on wine clarity. Has a notable softening and refining effect while offering fuller structure and less bitterness. Supports the effect of metatartaric acid.

Dosage

Up to 200 mL/hL.

Packaging

10 kg and 25 kg jerrycans, 220 kg drums and 1050 kg IBC.

Gommarabica™ DC

Gum arabic obtained from *Acacia seyal* exudations, with a high molecular weight and compact structure for a minimal clogging effect. Reduces bitter sensations and gives volume and roundness with a good effect on the overall wine quality. Significantly supports the effect of metatarsal acid.

Dosage

Up to 200 mL/hL.

Packaging

1 kg bottles, 10 kg and 25 kg jerrycans, 220 kg drums and 1100 kg IBC.

Délite

Gum Arabic with linear and minimally branched chain obtained from *Acacia senegal* exudations. Softens astringent and acid sensations and gives greater roundness. On the nose it reduces herbaceous notes giving way to fresh and fruity aromas. When used in sparkling and fizzy wines it reduces any bitter flavours present and improves the perlage.

Dosage

Up to 200 mL/hL.

Packaging

10 kg and 25 kg jerrycans, 220 kg drums and 1100 kg IBC.

Polvarabica DC

Powder gum Arabic, from Acacia, with instant dissolution. The branched structure and high molecular weight make it ideal for giving structure and softness while also aiding in the tartrate stability of the wine.

Dosage

Up to 100 g/hL.

Packaging

5 kg bags.

Easydry

Powder gum Arabic, from Acacia, with a good solubility in water and wine. Has a positive impact on tartrate stability, and at higher doses also gives a smoothing effect and reduces herbaceous notes.

Dosage

Up to 100 g/hL.

Packaging

10 kg bags.

	SMOOTHNESS FOR YOUNG WINES	SMOOTHNESS FOR STRUCTURED WINES	COLLOIDAL STABILIZATION	AROMAS	PERLAGE
GOMMARABICA top for concentration and quality	● ●	● ● ●	● ● ●	● ● ●	●
LIQUIRAB 100 the most easily filterable gum Arabic	● ● ●	● ●	● ●	● ●	●
DÉLITE Kordofan for the greatest aromatic potential	●	● ● ● ●	● ●	● ● ●	● ● ● ●
DÉLITE GREEN Organic gum Arabic for the greatest aromatic potential	●	● ● ● ●	● ●	● ● ●	● ● ● ●
POLVARABICA instant dissolution and good filterability	● ●	● ● ●	● ● ●	● ●	● ●
EASYDRY economic and practical	●	●	● ●	●	● ●

REDOX BALANCE

Redox



Prevents colour alterations and reduces the oxidation-reduction potential. Can be added at any time, however it is best in filtered wines that are ready to be bottled. Indispensable for Pasteurized wines in bottle or that are heated during filling.

Dosage

10-40 g/hl.

Packaging

1 kg bags.

Redox Longevity



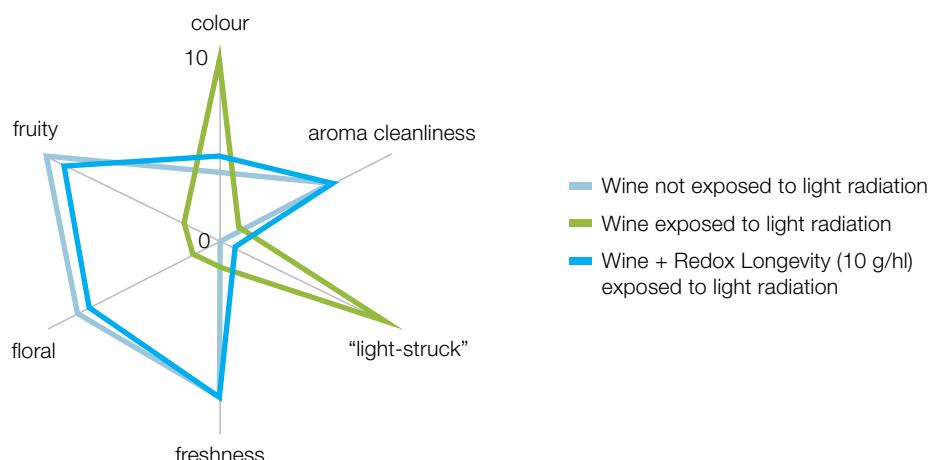
Prevents aroma and colour alterations in bottled white wines. When added to the wine ready for bottling it protects against lightstruck with both a preventative and curative action.

Dosage

5-20 g/hl. Add right before the final filtration process before bottling procedures. It's recommended to check the filterability index of the wine right after the addition.

Packaging

1 kg bags.



Super Redox



Particularly efficient against oxidation (browning, casse, etc.) and microbiological alterations (flor and acetic acid) of wines. Gives freshness and longevity.

Dosage

5-10 g/hl.

Packaging

1 kg bags.

DE-ACIDIFICATION

Superdisacidante



To reduce wine acidity in a harmonic manner even at high doses and in delicate wines.

Dosage

100 g/hl of the product can reduce the total acidity of the wine by around 1 g/l.

Packaging

1 kg and 25 kg bags.

ROAD TO GOAL

MALOLACTIC FERMENTATION
CONTROL
BATTKILL XXL

BRETTANOMYCES
INHIBITION
BRETTKILL

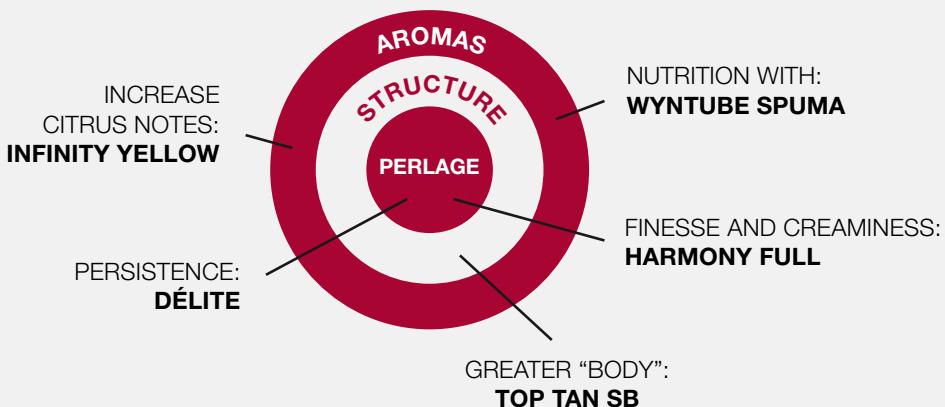
TO REDUCE THE SO₂ DOSAGE
INFINITY VERT

TO ELIMINATE THE REDUCTION SMELLS
MER-CAPTA

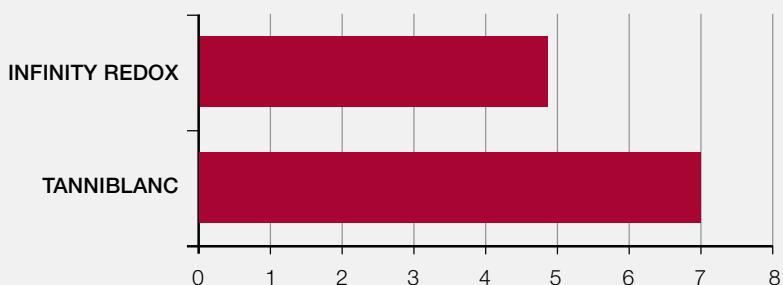
Ø defects -SO₂ + Fruity
= **gentle & easy drinking wines**



MANAGING THE SECOND FERMENTATION AROMAS, STRUCTURE AND PERLAGE



PROTECT FROM OXIDATION AND REDUCE SO₂



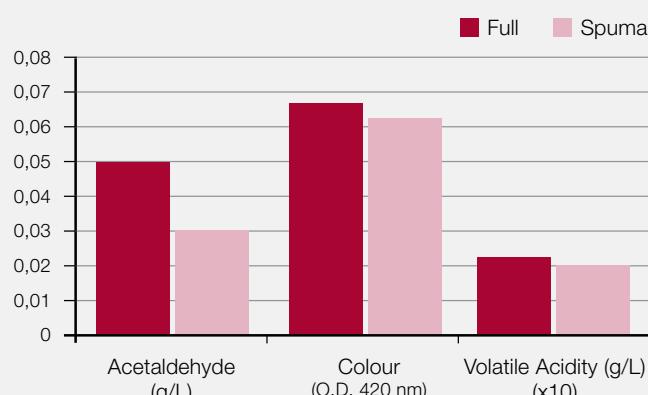
Antioxidant power of Infinity Redox and Tanniblanc (TEAC method)

Infinity Redox and Tanniblanc have a reduced sensory impact, offer a clean nose and light structure in mouth. Tanniblanc can be used even at bottling.

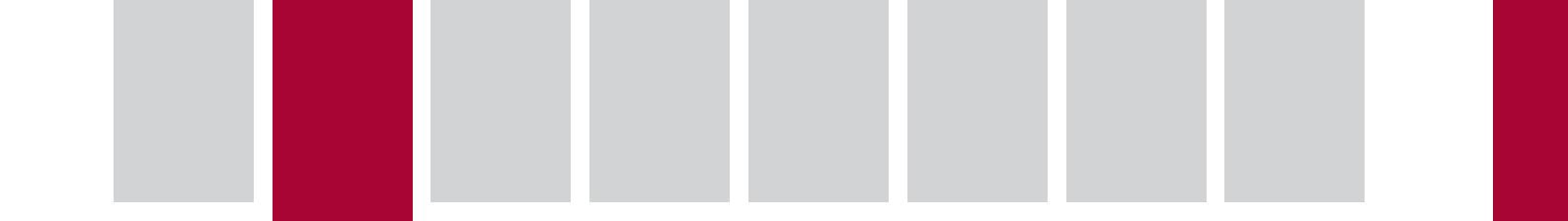
INCREASING LONGEVITY OF AROMA AND COLOUR



The effect of using 15 g/hl of Lisem GLU on the sensory profile of a white wine, tasted 6 months after the end of the alcoholic fermentation.



Pignoletto sparkling wine. Nutrition during second fermentation with wynTube Full and wynTube Spuma (30g/hL)



7

SPARKLING

CRISP BUBBLES AND TOP AROMAS!

Products and suggestions to improve perlage both in Charmat and in Champenoise method, starting from base wine preparation up to bottling procedures.

DETOXIFIERS

wynTube Prolife

For base wine preparation. Thanks to the absorption of endogenous inhibitors, it helps the fermentation kinetic and improves the aromatic expression. It releases mannoproteins that accentuate the wine complexity and masks herbaceous notes.



Dosage

20-40 g/hL while maintaining the mass in moderate agitation for 18-24 hours.

Packaging

2 kg and 10 kg bags.

Polimersei

Thanks to the high specific surface, it plays a fundamental role in the base wine preparation. It absorbs medium chain fatty acids and better prepares the wine for the second fermentation.



Dosage

80-100 g/hL while maintaining the mass in moderate agitation for 18-24 hours.

Packaging

5 kg bags.

NUTRIENTS

wynTube Prepara

When added to the rehydration water for the yeast it provides indispensable compounds to ensure a good second fermentation.



Dosage

10-30 g/hL.

Packaging

2 kg and 10 kg bags.

wynTube Spuma

Specific nutrient for second fermentation; supplies all the necessary nutrients for fast and safe fermentation kinetics and to limit the production of stress related metabolites: sulphur compounds, acetaldehyde, pyruvic acid. Thanks to yeast derivatives rich in reduced glutathione and reductive peptides, it protect the wine aromas and colour over time.



Dosage

10-40 g/hL.

Packaging

2 kg and 10 kg bags.

wynTube Alert

Complex nutrient with antimicrobial activity. Suitable to avoid the development of lactic acid bacteria during the second fermentation hence favouring *S. cerevisiae* dominance. It allows a reduced SO₂ use.



Dosage

20-50 g/hL.

Packaging

2 kg and 10 kg bags.



SPARKLING

FOCUS ON

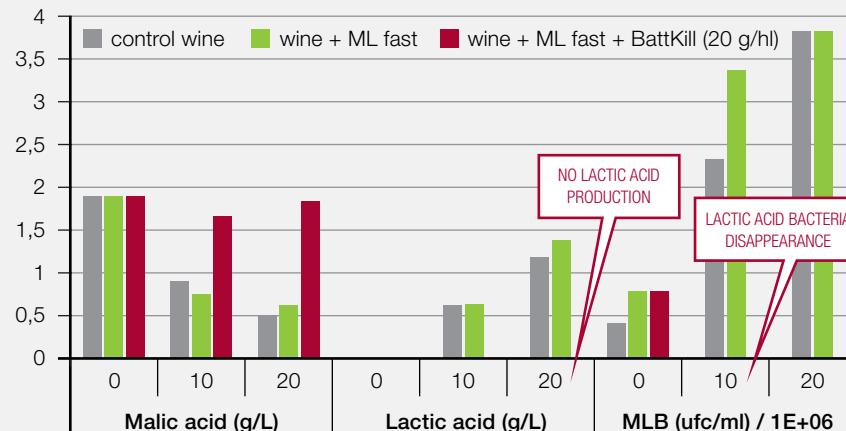
AVOID MALOLACTIC FERMENTATION



Organic

Base Sparkling Wine	10-20 g/hL
Stabilization after MLF	20-30 g/hL

Degradation of malic acid, production of lactic acid and development of lactic acid bacteria in a wine inoculated with ML-Fast (1g/hL) and followed over 20 days.

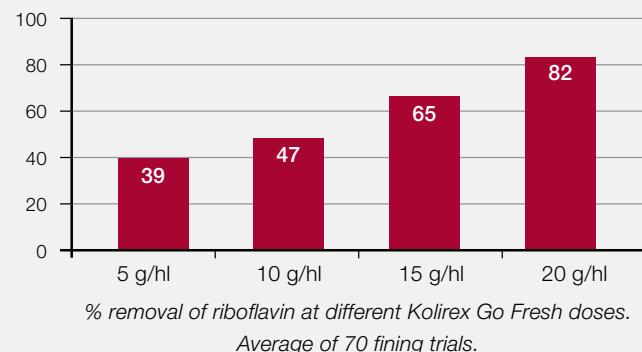


PREVENTING LIGHT-STRUCK DEFECT

Kolirex Go Fresh:

Reduces Riboflavin content and prevents the insurgence of "light-struck" in sparkling and fizzy wines in white glass bottles.

% removal of riboflavin



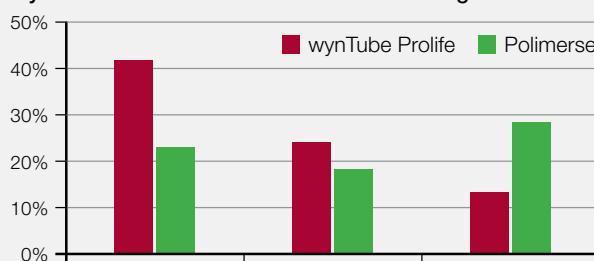
ppb Riboflavin	Indicative doses for riboflavin < 40-50 ppb
0 - 50	0 - 5 g/hL
50 - 100	5 - 15 g/hL
100 - 150	15 - 20 g/hL
150 - 200	20 - 25 g/hL
> 200	25 - 30 g/hL

DETOXIFY BASE WINE

wynTube ProLife, Polimersei and Fito-Stop:

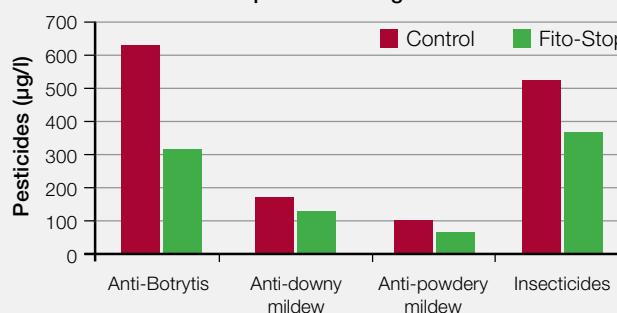
Create a better environment for the second fermentation by eliminating medium chain fatty acids that remain from the first fermentation and residues of phytosanitary treatments.

wynTube Prolife and Polimersei: reduce endogenous inhibitors



% Reduction of C6, C8 and C10 with wynTube Prolife (40g/hL) and Polimersei (80g/hL)

Fito-Stop: reduce exogenous inhibitors



Pesticide removal with Fito-Stop (5g-hL) added at the end of the alcoholic fermentation. Average result on 5 musts.

wynTube Fructal

Exclusively organic nutrient which supplies amino acids that promote the production of fruity and tropical notes. Controls the supply of riboflavin, consequently limiting an increase in light-struck precursor compounds.



Dosage

15-40 g/hL.

Packaging

2 kg and 10 kg bags.

SuperDAP

Diammonium phosphate and thiamine for yeast nutrition and for a regular second fermentation. Since it is completely soluble, it is very suitable for champenoise method sparkling wines.

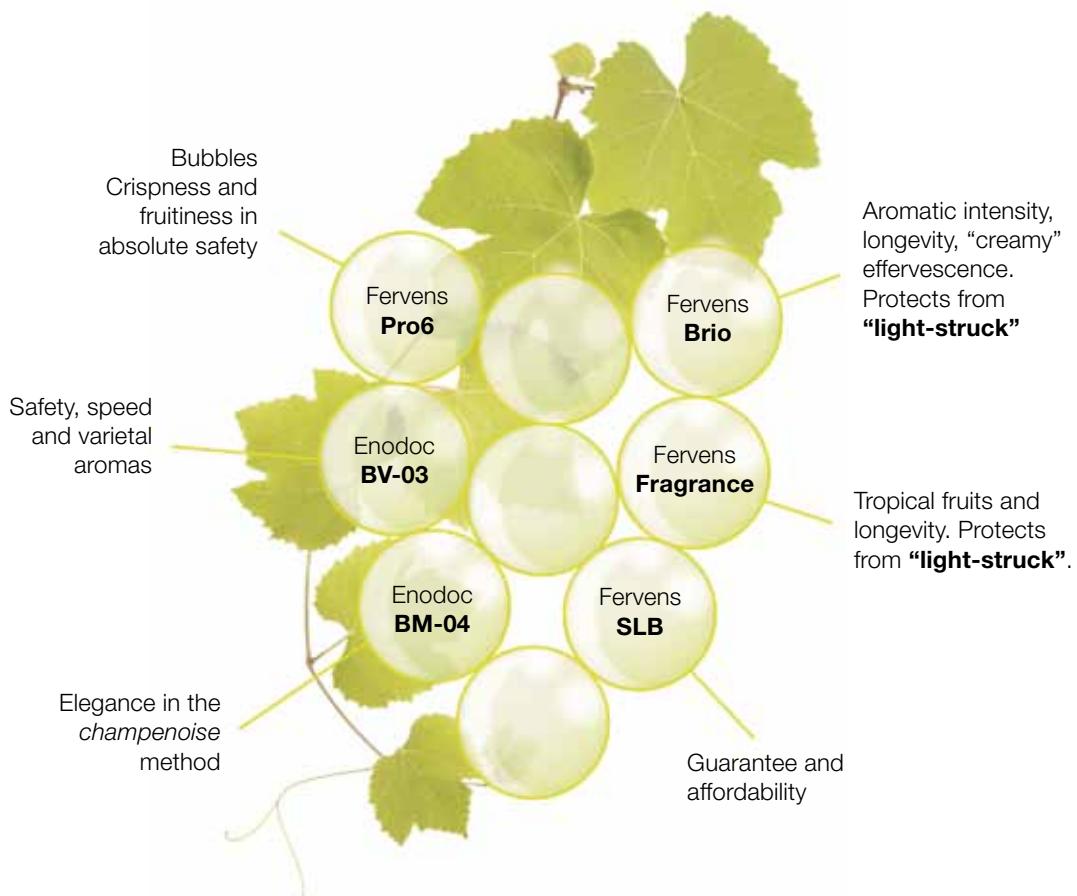
Dosage

Up to 60 g/hL.

Packaging

1 kg and 25 kg bags.

THE YEAST



YEAST ADAPTATION PROCEDURE TO FACILITATE THE SECOND FERMENTATION (100 HL OF WINE WITH ALCOHOL 9.5-11.5%)

1 YEAST REHYDRATION

2,5 kg of yeast + 1,5 kg **wynTube Prepara** in 50 L of water

wynTube Prepara

Protects the yeast from alcohol and from pressure.

2 ALCOHOL ACCLIMATATION

50 L (rehydrated yeast) + 50 L (wine) + 50 L (H₂O) + 10.5 kg (sugar) + 50 g **wynTube Spuma** (30 g/hL)

Or **wynTube Alert**

to fight the lactic bacteria growing.

wynTube Spuma

(30 g/hL)

Keep the mass at 25 °C for 6-8 hours, stirring and aerating occasionally

150 L (acclimatized mix) + 150 L (wine) + 100 L (H₂O) + 11.5 kg (sugar) + 120 g **wynTube Spuma** (30 g/hL)

Keep the mass at 20-22 °C for 12-15 hours, or until the start of the fermentation is evident

400 L (acclimatized mix) + 400 L (wine) + 250 g **wynTube Spuma** (30 g/hL)

Keep the mass at 20-22 °C for 24 hours, or until the start of the fermentation is evident

3 SECOND FERMENTATION

800 L (acclimatized mix) + **base wine** + **wynTube Spuma** (30 g/hL) + **Lisem Glu** (20 g/hL)

T= 20 - 22 °C.

Use **wynTube Fructal** as nutrient to boost fruity aroma, or **wynTube Alert** to fight the lactic bacteria growing.

Detoxify the base wine before the inoculation:
keep **Polimersei** (100 g/100 L) in suspension
for at least 24h without air contact.

Lisem Glu
preserves both aromatic freshness
and colour in time.



Respect the adaptation time instructions in every stage



GREEN RANGE

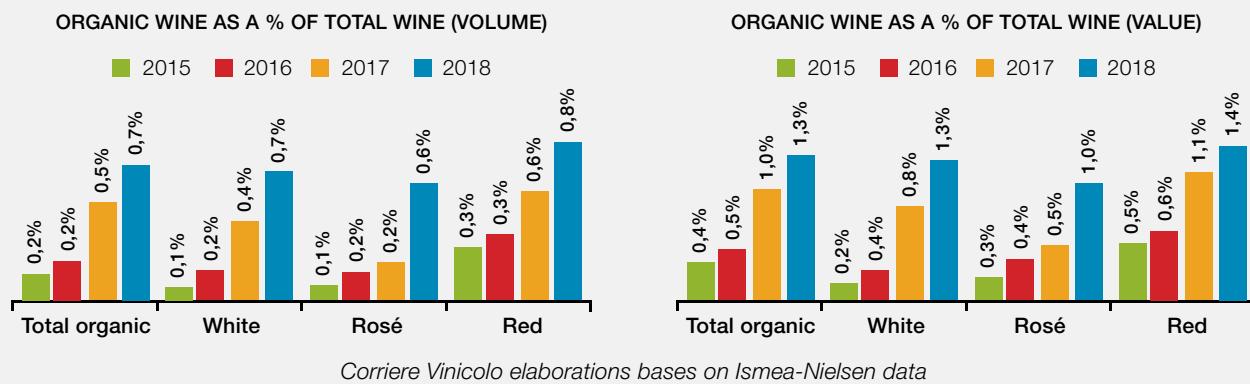
FOCUS ON

ORGANIC WINE IN NUMBERS

Organic wine is an **ever-growing market** and may be a good commercial alternative to conventional production.

Almost 16% of Italian vineyards for wine is organic and Italy, together with Spain, has the largest organic area planted with grapevines (table and wine) in the world.

Global organic wine sales have been growing in recent years and expected trend is further growth. Italian organic wine also recorded **increases both in volume and value**.



THE FRIENDLY LINE

Various oenological adjuvants, although not certified, fit perfectly into organic wine-making both because they derive from virtuous production processes and because they make it possible to work with reduced SO₂ levels.

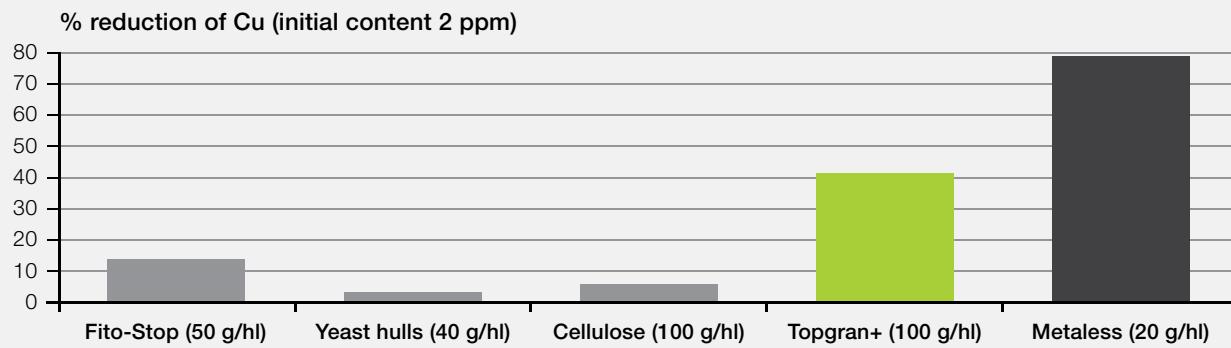
Topgran+: in addition to the deproteinizing action, it stands out for its excellent chelating power on copper, a microelement involved in the oxidation processes of white and rosé wines.

Harmony Vitality: represents the maximum expression of the reducing power of the yeast derivative. It allows to refine wines by reducing the use of SO₂.

Enodoc ML Fast: the selected lactic bacteria conduct malolactic fermentation without the formation of biogenic amines (e.g. histamine, putrescine and cadaverine). They also delay the development of *Brettanomyces* and the consequent use of sulphitation.

BattKill XXL and BrettKill: the action of chitosan to counteract the development of indigenous lactic bacteria and *Brettanomyces*.

Infinity Fruity White and Red: they restore the red-ox potential of the wine and complex the sulphur compounds allowing to reduce or eliminate the dosages of SO₂ and copper in the fining and pre-bottling phase.



GREEN RANGE

ORGANIC WINEMAKING

The organic approach to winemaking is becoming more and more popular both in Italy and around the world. It is a step towards greater respect for the environment and responds to the increasingly pressing demands of consumers in terms of health and sustainability.

ALCOHOLIC FERMENTATION AND SECOND FERMENTATION

**Fervens Green**

Organic *Saccharomyces cerevisiae*, very versatile and adaptable to different fermentation conditions. Highly recommended for second fermentation and for stuck fermentations.

Dosage

20-30 g/hL.

Packaging

500 g bags.

**Lisem Green**

Organic yeast hulls for yeast nutrition and for alcoholic fermentation management. It can be used starting from the rehydration step in order to give the yeast a complete nutritional source.

Dosage

Rehydration: 10-20 g/hL.

Fermentation: 15-25 g/hL.

Packaging

500 g bags.

**Nutrigreen**

Complete supplement, with organic yeast hulls. It can be used at the beginning or at 1/3 of the alcoholic fermentation or for rifermentations, particularly when it is of interest to have a single product that satisfies all the yeast needs.

Dosage

20-60 g/hL.

Packaging

1 kg bags.



FINING AGENTS

**Ittiogreen**

Organic Isinglass for clarification and brightness of white and rosé wines and for finishing touches on high-end red wines.

Dosage

1-5 g/hL. Prepare a 1-2% solution in hot water.

Packaging

500 g bags.

**Gelagreen**

Organic animal origin gelatin. In red wines, it removes excess of tannins and softens their astringency. It's suitable for already aged wines.

Dosage

1-20 g/hL.

Packaging

500 g bags.



GUM ARABIC

**Délite Green**

Organic gum arabic produced using organic *Acacia senegal* nodules. It softens astringent and acid sensations and makes herbaceous notes less perceptible. In red wines it reduces tannin reactivity with saliva proteins. In white wines it typically improves body and sweetness. In conclusion, it is possible to improve overall wine character by giving greater smoothness and balance in palate and by heightening fresh aromas. When used in sparkling wine it reduces potential bitter notes and improves the perlage appearance.

Dosage

30-200 ml/hL.

Packaging

5 kg jerrycans.

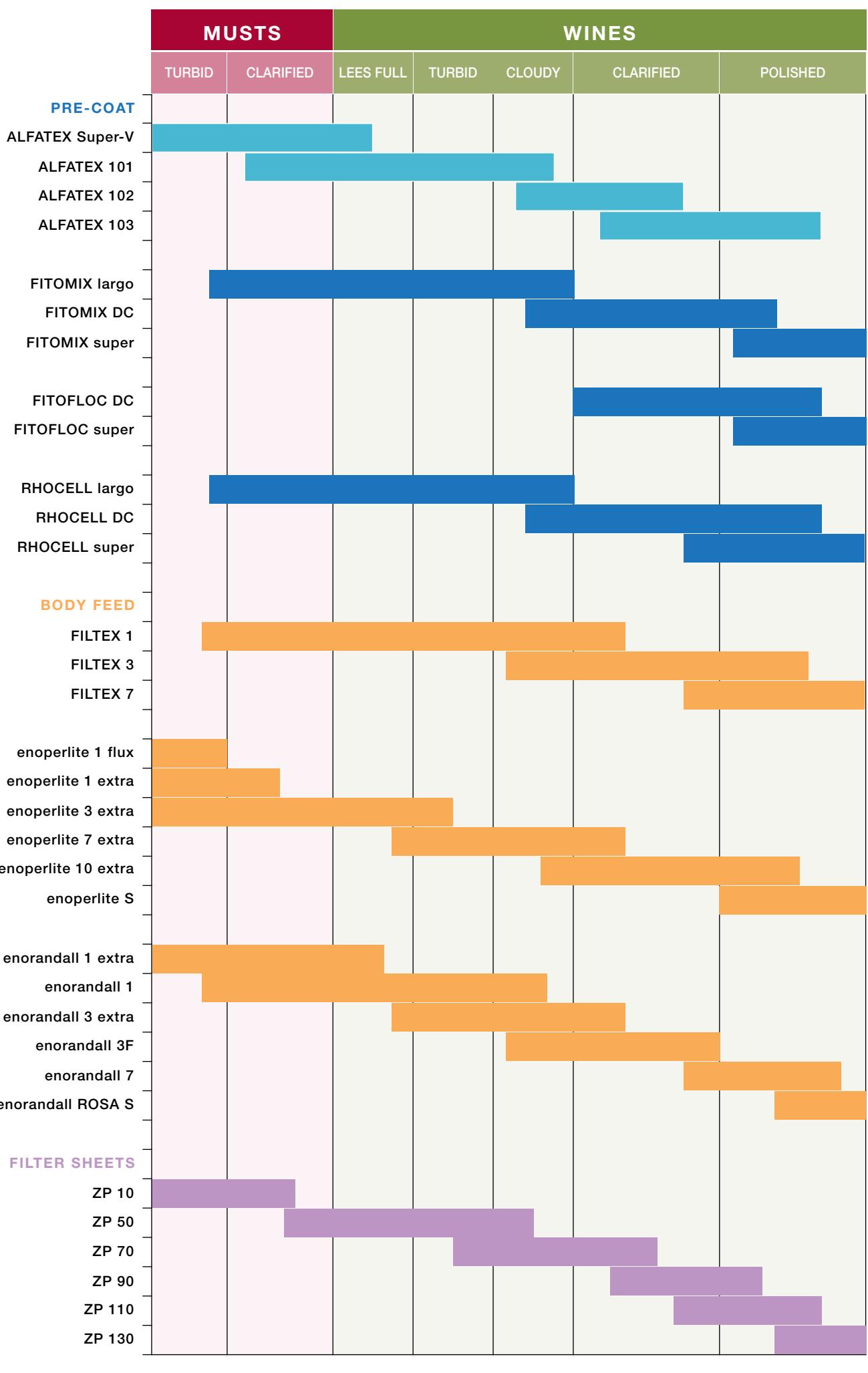


PRODUCTS ALLOWED AND NOT ALLOWED IN ORGANIC WINEMAKING
(annex VIII bis reg. 889/2008 and subsequent am.)

APPLICATION	PRODUCTS	ALLOWED	NOT ALLOWED
FINING	Bentonite	All	
	Plant proteins (*)	Phytokoll App, Phytokoll K, Phytokoll Vip	
	Complex products	Clarasi, Clarasi Vip, Kolirex C, Albakoll range, Mosaico Protect	Clarapol, Clarapol Vip, DC-POL G, Kolirex Go Fresh, Kolirex P, Metaless, Mosaico Round, Poliferm P
	Gelatine (*)	All, Gelagreen 	
	Egg Albumin (*)	Egg Albumin	
	Caseinate	Proten 100	
	Isinglass (*)	Ittiogreen , Ittiocolla S 	
	Inorganic products	Carbons, Sil-30	DC POL P, DC POL T
SPARKLING	Yeasts (*)	Fervens Green , Fervens range, Enodoc range 	
	Nutrients	Lisem Green , Nutrigreen , Bio S-Free, Fructal, Full, Prepara, Revelathiol, Spuma, Vitalyeast 	Ammonium Sulphate, Superattivante, Bioattivante
AGING	Tannins (*)	All	
	“Sur lies”	Harmony range, Lisem Enne	Harmony Full
	Enzymes		Aromazina, Betazina
FILTRATION		All	
STABILIZATION	Microbiological control	BattKill, BattKill XXL, BrettKill, Liquisol 15K	Flor-Stop, Lisozina
	Tartrate stability	Cristallgen DC, Fender 200R, Super-40, Super-40 Special	Fender 200B, Fender Feel, Karmelosa L, Nuovo Cristallgen
	Gum arabic	All	
	Antioxidants	Redox, Redox Longevity, Super Redox	
	Other	Atoxil, Copper, Fito-Stop, Mer-Capta, Superdisacidante	

(*) Obtained from organic raw material if available.

You will find a product usage guide for Organic, Kosher, Veg, Nop protocols on our website in the DOWNLOAD> TOOLS> APPLICATIONS section

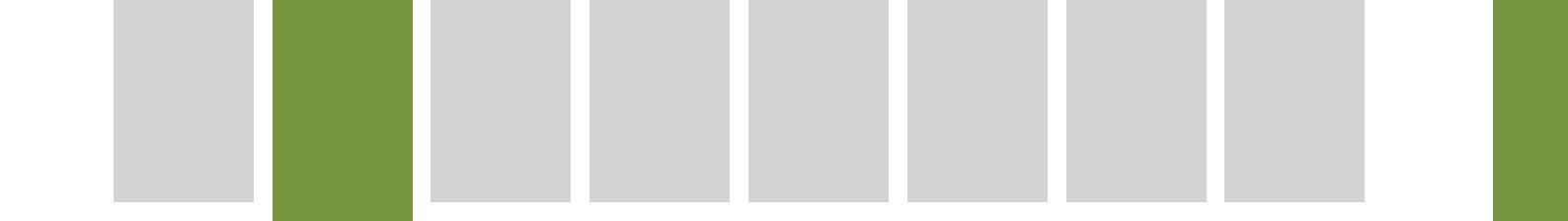


Dry pre-coat

Pre-coat pre-dispersed

Body feed

Filter sheets



9

FILTRATION

PRESENT IN EVERY WINERY
AND AT ALL STAGES
OF WINEMAKING

From must to bottling, for each phase you can choose the best product for efficient, safe and cost-effective filtration

PRE-COAT PRE-DISPERSED FILTERS

Fitofloc™ DC e Fitofloc™ Super

Pre-coat filters predisposed with long fibre cellulose for polishing and fining filtration, respectively. Suitable for unstable colloid retention, they easily work up to 6-7 bar of overpressure.

**Dosage**

0.5 kg-2 kg per square metre.

Packaging

5 kg bags.
Use immediately after opening.

Fitomix Largo, Fitomix DC e Fitomix Super

Pre-coat filters predisposed for coarse and polishing filtration, respectively, cellulose and perlite based.

**Dosage**

0.5 kg-2 kg per square metre.

Packaging

5 kg bags.
Use immediately after opening.

Rhocell™ Largo, Rhocell™ DC e Rhocell™ Super

Pre-coat filters predisposed with short chain cellulose for coarse, polishing and fining filtration, respectively. They can be used alone or together with perlite and/or diatomaceous earth.

**Dosage**

1 kg/m² is generally sufficient.

Packaging

5 kg bags.
Use immediately after opening.

DRY PRE-COAT FILTERS

Alfatex

Dry pre-coat filter with short chain cellulose fibre, in association with perlites.

**Dosage**

A. Super V: 10 g/kg of Enoperlite (1/extra or 3/extra), for coarse must filtration.
A. 101: 500-1200 g/m², of surface, for coarse filtration.
A. 102: 700-1500 g/m², of surface, for polishing filtration.
A. 103: 800-1500 g/m², of surface, for fining filtration.

Packaging

20 kg bags.

BODY FEED FILTRATION

Filtex 1, Filtex 3, Filtex 7

Cellulose based body feed filtration aid for the formation of homogeneous coating with constant porosity to be utilised throughout the thickness for optimal deep filtration. From coarse to fine filtering.

**Dosage**

20-100 g/hl.

Packaging

20 kg bags.

Enorandall

Diatomaceous earth range for coarse to fine filtration before the final cartridge filters.

Dosage

50-200 g/hl in body feed filtration.

Packaging

18, 20 or 25 kg bags depending on the type of diatomaceous earth.

Enoperlite

For filtration on rotary vacuum drum filters and as an alternative to diatomaceous earth as a pre-coat filter for body feed filtration. From coarse filtration of musts to fine filtration of wines.

Dosage

1000-1500 g/m² on rotary vacuum drum filters.

Packaging

14, 16, 18 or 25 kg bags depending on the type of perlite.

FILTRATION SHEETS**ZP Sheets**

Product range with different porosity for treatments that range from the coarse filtration of turbid musts up to the sterile filtration of wines. ZP sheets have controlled porosity, perfect stability during filtration, no sensory effect on the treated must or wine and a high hourly flow rate.

Packaging

Boxes containing 100 filter sheets (40x40 cm).

NOTES





NOTES



**WINE GIVES COURAGE AND MAKES
MEN MORE APT FOR PASSION**
(*Ovidio*)

1949...

... His own passion for the science led Gildo Dal Cin to found his lab in Milan.

His own passion for the wine guided him to visit wineries and talk with enologists.

Today we continue his masterwork, listening and answering to a world which never stops: the enology.



organic certified product (EU Reg. 203/2012)



allergen free (Annex II, EU Reg. 1169/2011)



no animal origin product



in compliance with EU Reg. 203/2012

1 hl = 100 liters





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