

CLARIFY FITOPURE

DESCRIPTION

Blend of vegetable proteins with high clarifying and brightening action.

It presents high solubility without foam formation allowing rapid sedimentation and production of compact lees.

It stabilizes color by eliminating oxidized and oxidizable phenolic compounds. It enhances elegance, attenuates bitter and astringent sensations, respecting the wine structure.

CLARIFY FITOPURE is free from allergenic compounds and therefore exempt from the obligation of labeling declaration.

Furthermore, the absence of animal-derived products makes it suitable for the production of wines destined for vegetarian and vegan consumers.

COMPOSITION

Potato and pea proteins.

INSTRUCTIONS FOR USE

To evaluate the correct dosage, preliminary laboratory tests with scalar doses are recommended.

Disperse the product in water in a 1:10 ratio, stirring well to avoid lump formation. Introduce into wine or must during pump-over using a Venturi tube or dosing pump. For maximum effectiveness, the addition must involve at least half of the volume to be clarified.

DOSAGE

Application dose: 5-30 g/hl

APPLICATION

CLARIFY FITOPURE is indicated for:

- must clarification and flotation;
- white and rosé wine clarification: to improve clarity and filterability;
- red wine clarification: to decrease astringency without interfering with color;
- in the treatment of all oxidized and oxidizable wines.

PACKAGING

1 kg bag

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Open package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.

CLASSIFICATIONS AND DECLARATIONS

Compliant with EU Reg. 934/2019 – Compliant with International Enological Code.

Usage limitations: Not classified

ADR Classification: Not classified

GMO Declaration: Does not contain GMOs; does not derive from GMOs

Allergens: Does not contain products from Regulation 1169/2011 and subsequent amendments.