

CLARIFY CT

DESCRIPTION

It is a specific adjuvant for wine clarification and stabilization.

CLARIFY CT acts with an adsorbent effect towards numerous molecules responsible for olfactory defects. It also reduces bitter sensations in the mouth and improves wine filterability by creating a compact sediment. CLARIFY CT does not add allergens to the treated wine.

COMPOSITION

Proteins and polysaccharides from *Saccharomyces Cerevisiae* and chitosan.

INSTRUCTIONS FOR USE

Being a very active product, a dosage of 5 – 10 g/hl is recommended for finishing treatments; higher doses namely 15 – 25 g/hl, will refer to more serious cases, namely in the clarification of young wines at first racking, or after the end of malolactic fermentation in red wines. To obtain a very compact sediment, it is advisable to disperse the dose to be used directly in 10 – 20 parts of the wine to be treated and add to the mass as quickly as possible while keeping under agitation for at least 15 minutes.

DOSAGE

Application dose: 5-25 g/hl

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.