

## GRANULAR BENTONITE – SODIUM-CALCIUM

### DESCRIPTION

Sodium-activated granulated bentonite free from dust, characterized by notable dispersing power, low lees and good deproteinizing power. Visible white-gray granules.

### APPLICATION

Can be used on must, during fermentation, and on wine.

- On must: reduces the content of proteins responsible for chemical-physical instability of wine; allows high cleanliness, an essential condition for obtaining quality wines; inactivates oxidase enzymes such as tyrosinase and laccase that can compromise wine quality.
- In fermentation: favors obtaining a clear wine with compact lees thanks to a regular and complete fermentation process.
- On wine: ensures protein stabilization at contained dosages contributing to wine clarification.

### INSTRUCTIONS FOR USE

Disperse granular bentonite in cold water (ratio 1:10 or 1:15) with vigorous stirring, until obtaining a homogeneous suspension. Let the solution swell for about 1 hour, stirring occasionally until formation of a homogeneous gel.

Stir and add to the mass to be treated during closed pump-over using a dosing pump or venturi tube.

Last but fundamental precaution to follow is the temperature at which to perform protein stabilization: at 15°C the deproteinizing effect is maximum but if you want more compact lees you must lower the temperature, the ideal is to extend the sedimentation waiting time and maintain temperature between 13 and 15°C.

### DOSAGES

30-150 g/hl.

### PACKAGING

1 Kg and 25 Kg packages

### 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.