

SILICA SOL

DESCRIPTION

Appearance: opalescent white-gray colored solution, odorless.

Contains silicon dioxide particles in colloidal suspension, of constant, controlled and homogeneous size (100-150 Å) which at wine pH present a high negative charge. The distribution of particles in such a narrow size range ensures an enormous specific contact surface that makes silica sol the ideal clarifying agent to use in combination with gelatin and isinglass.

Its clarifying activity is based on reciprocal flocculation between silicon dioxide particles, negatively charged, and those of gelatin or isinglass which instead present a positive charge. The flocculi that form from the reaction with silica sol and clarifying proteins precipitate and drag down the suspended particles constituting the turbidity.

APPLICATION

Used in combination with protein clarifying agents such as gelatins and isinglass, it accelerates the clarification process, improves clarification and promotes lees compaction.

Furthermore, being little sensitive to protective colloids, it is recommended in the clarification of musts and wines obtained from botrytized grapes or otherwise difficult to clarify and filter.

In combination with gelatin and isinglass in the clarification of white musts, fruit juices, sweet filtrates, wines and vinegars to:

- Accelerate sedimentation of clarification lees.
- Compact the lees.
- Prevent over-fining.
- Improve filterability.
- Eliminate unstable polyphenolic substances.

USAGE INSTRUCTIONS

Disperse silica sol directly into the mass to be treated in a homogeneous manner.

If the main objective of clarification is to achieve clarity, it is recommended to add Silica Sol before gelatin or isinglass.

DOSAGE

White musts and fruit juices: 40-100 g/hl

Wines and sweet filtrates: 25-75 g/hl

Silica Sol is always used in combination with gelatin or isinglass, therefore it is appropriate to establish doses and usage ratios through preliminary laboratory tests. Indicatively, for one gram of added protein (dry matter) 10-15 milliliters of silica sol are used.

PACKAGING

25 kg and 1200 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.

Opened 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.