

SILICA SOL

DESCRIPTION

Appearance: opalescent white-grey solution, odourless.

Contains silicon dioxide particles in colloidal suspension (sol. 30%), of constant, controlled and homogeneous size (100-150 Å) which at wine pH have a high negative charge. The distribution of particles within such a narrow size range ensures an enormous specific contact surface that makes silica sol the ideal fining agent to use in combination with gelatine and isinglass.

Its fining activity is based on reciprocal flocculation between negatively charged silicon dioxide particles and gelatine or isinglass particles which instead have a positive charge. The floccules formed from the reaction with silica sol and fining proteins precipitate and drag down the suspended particles constituting the cloudiness.

APPLICATION

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

Furthermore, being little sensitive to protective colloids, it is recommended for fining musts and wines obtained from botrytised grapes or in any case difficult to clarify and filter.

In combination with gelatine and isinglass for fining white musts, fruit juices, sweet filtered products, 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 homogeneously.

If the main objective of fining is clarification, it is recommended to add Silica Sol before gelatine or isinglass.

DOSAGE

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

Wines and sweet filtered products: 25-75 g/hl

Silica Sol is always used in combination with gelatine or isinglass, therefore it is advisable to establish dosages and usage ratios through preliminary laboratory tests. As a guide, for one gram of added protein (dry matter) 10-15 millilitres 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 free from odours. 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 oenological use, exclusively for professional use.