

<b>Description</b>	Dust-free granular activated bentonite with high dispersing power and colloidal properties that increase its clarification performance.
<b>Composition</b>	95% pure montmorillonite activated by a new patented procedure.
<b>Technical specifications</b>	<ul style="list-style-type: none"> <li>➤ Very high deproteinising power</li> <li>➤ Dosage reduction of 55% compared to normal bentonites</li> <li>➤ Rehydration time of 1 hour instead of the usual 12-24 hours</li> <li>➤ Compact deposit with a reduction of up to three times its volume</li> <li>➤ 2 hours after the fining process, the clarification value is approximately 10 times higher than with classic bentonite</li> <li>➤ Full respect for the organoleptic characteristics of the wines</li> <li>➤ Strong adsorption of oxidasic enzymes on musts/wines affected by <i>Botrytis Cinerea</i>.</li> </ul> <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
<b>Applications</b>	<p>To be used in clarification.</p> <p>Recommended dosage: 5 to 100 g/hl depending on the degree of protein instability.</p>
<b>Preparation mode</b>	Dissolve in medium-warm water at a ratio of 1:10 - 1:15 for 1 to 2 hours, stirring occasionally. Add it to the mass by refitting using a venturi tube.
<b>Packages</b>	5 and 25 kg bags.
<b>Shelf life and storage</b>	<p>Keep in a cool, dry place away from light.</p> <p>Shelf life: as stated on the label.</p> <p>GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.</p> <p>Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.</p>