

# DOLMAR SOLUBLE GELATIN

## CLARIFICATION AND FINING OF PREMIUM WINES

### CHARACTERISTICS

DOLMAR SOLUBLE GELATIN is solid gelatine with a high degree of hydrolysis, able to dissolve in cold water, highly advisable in clarification of red wines with high phenolic content.

Its enzymatic hydrolysis gives an important homogeneity when removing bitter and astringent tannins, clarifying and improving the organoleptic characteristics in treated wines.

DOLMAR SOLUBLE GELATIN usage in white and rosés wines clarification is strengthened even if it should always be associated to the use of silica gel and bentonite for avoiding an eventual overgluing.

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*This information does not exempt the user from fulfillment of the legislation and safety measures in force.*

### DOSAGE

Red wines: from 5 to 20 g/hl

White and rosé wines: from 2 to 4 g/hl

A previous test should be performed in order to adjust dosage to needs.

### INSTRUCTIONS

Dissolve DOLMAR SOLUBLE GELATINE in cold water at the rate of 100 grams per litre.

Add to the total volume to be treated with a dosing pump.

When treating white and rosé wines, a few hours later after the gelatine was added, add bentonite or silica gel, from 10 to 100 cc/hl.

Carry out tests in laboratory.

In order to improve clarity in clarification add bentonite a few hours after treatment.

### PACKAGING

1 and 25 kg packs.

### STORAGE

Keep the container filled and perfectly closed with original sealed, protected from light in a dry and odor free place.

Once opened, use the product quickly.



FURTHER INFORMATION:

