

# GELOCOLLE

## PRODUCTS OF FINING

### ↓ OENOLOGICAL APPLICATIONS

**GELOCOLLE** is a source of silica comprising an aqueous suspension of silicon dioxide.

The negatively charged silica particles in **GELOCOLLE** react with the positively charged proteins to form flakes. As these flakes settle out, they drag with them the suspended particles that make the wine cloudy.

**GELOCOLLE** has the following properties:

- It accelerates the clarification process,
- It provides optimal clarification and a strong compaction of the finings and lees (with minimal loss of wine)
- Easy racking off,
- No issues with excessive finings,
- A significant improvement of the fined wine's filterability.

**GELOCOLLE** has been specifically selected for rapid fining in association with COLLE PERLE, COLFINE, INOCOLLE or CRISTALLINE.

It is particularly useful for difficult wines helping to chelate the proteins and other particulate matter thereby improving filtration.

### ↓ INSTRUCTIONS FOR USE

**GELOCOLLE** can be added directly to the wine via a remontage, one hour after fining with COLLE PERLE, COLFINE, INOCOLLE or CRISTALLINE.

### ↓ DOSE RATE

- 2 to 10 cL/hL of wine

### ↓ PACKAGING AND STORAGE

- Packs of 1 L, 5 L, 10 L, 25 kg, 140 kg, and 1200 kg

**GELOCOLLE** solidifies at temperatures of less than 0 °C. This process is irreversible.

Store in a dry environment which is well ventilated at a temperature between 10 and 20 °C and use within 18 months.

Once opened use immediately.

The recommended use by date is marked on the packaging.