

COLLE PERLE

PRODUCTS OF FINING

No requirement for food allergen labelling.

↓ OENOLOGICAL APPLICATIONS

COLLE PERLE is liquid hydrolysed pig gelatine at a concentration of 150 g/L.

It is particularly suited for clarifying and stabilising red wines by removing particles in suspension and bitter tannins.

It may also be used to soften young red wines with harsh tannins.

↓ INSTRUCTIONS FOR USE

Add **COLLE PERLE** directly to the wine via a remontage and mix well.

Draw off once sedimentation is complete (after 3 to 6 weeks)

↓ DOSE RATE

- 8 to 15 cL per hL wine

NB : these doses are given as guidance only.

You should always carry out a laboratory test beforehand.

↓ PACKAGING AND STORAGE

- Packs of 1 L, 5 L and 10 L

Store in a dry environment which is well ventilated at a temperature between 5 and 25°C.

The recommended use by date is marked on the packaging.