

# COLLE PERLE POUDRE

## PRODUCTS OF FINING

No requirement for food allergen labelling.

### ↘ OENOLOGICAL APPLICATIONS

**COLLE PERLE** is pig gelatine. 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

Dilute **COLLE PERLE** in 10 Times its weight in cold water.

Add to the wine using a fining connection or a remontage.

Homegenize properly to ensure a good repartition.

Draw off once sedimentation is complete [ after 3 to 6 weeks].

### ↘ DOSE RATE

- 10 to 20 g/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 kg

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.