

GEL'UP

FINING WINES

Gelatin of porcine origin with high gelling powder (80-100 bloom), hot soluble

↘ OENOLOGICAL APPLICATIONS

For the clarification of musts and wines

GEL'UP is obtained in such a way as to have high molecular weight and therefore good gelling power and high density of the surface charge. These characteristics make it particularly suitable for the clarification of musts, both red and white, in which you get a rapid drop in turbidity and the formation of compact sedimentation.

For the clarification of wines

In white and rosé wines, treatment with **GEL'UP**, combined with bentonite or silica sol easily removes unstable oxidized phenolic compounds, often the cause of a reduction in chromatic characteristics.

In the clarification of musts and juices

In must clarification, in combination with bentonite or silica sol, we get the clarification of must and the effective reduction of phenolic substances in general. Also in juices, clarification with **GEL'UP**, generally preceded by enzymatic processes, allows for a reduction of phenolic compounds and consequently a greater stability of the color component to the oxidation processes.

↘ INSTRUCTIONS FOR USE

Dissolve **GEL'UP** in hot water (40°C) with ratio 1:20 by continuous stirring. Use immediately before the product gels. To be used preferably in association with bentonite or silica sol, in order to avoid the phenomena of over-fining. Take care to completely mix the must or wine within the day.

↘ DOSE RATE

- 5-15 g / hL in musts and red wines.
- 3-10 g / hL in white and rosé wines.

↘ PACKAGING AND STORAGE

- 25 kg bags

Once made up, the formula is to be used immediately.

Store in a dry place, free of odours, at a temperature between 10 and 25°C, protected from air currents and light.