



GELAGREEN

Organic gelatin for wines fining

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Organic certified products for organic wine production, Reg. 203/12.

The production process used allows for the maintenance of the protein molecule integrity.

Gelagreen is characterized by its efficient fining potential both on white and red wines, with a noteworthy and complete flocculation and rapid clarification of the treated must or wine.

In white wines it is used for both the static clarification as well as for classic and discontinuous flotation.

For red wine fining Gelagreen allows for the removal of excess tannicity and is best used for the finishing touches on already aged wines.

METHOD OF USE

Dissolve the product in hot water (40-50 °C) making sure to not exceed a 2-3% concentration. Mix until it is completely dissolved and add to the wine during a pumping over, homogenizing well the whole mass. Wait 24-48 hours for the complete sedimentation.

DOSAGE

1-20 g/hl, depending on wine tannicity; in combination with 20-100 g/hl of Bentowhite Gran if necessary to ensure the proteic stability of treated wine.

5-20 g/hl for juice; 60 g/hl or more in flotation.

PACKAGING

500 g bags.



DAL CIN GILDO s.p.a.
20863 Concorezzo (MB)
Via I Maggio, 67 - Italy
Tel. +39 039 6049477- Fax +39 039 6886150
dalcin.com - enolia@dalcin.com

