



ITTIIOGREEN

Organic fish glue for wines fining

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

Ittiogreen is used for the fining of premium wines, where it is fundamental to protect the sensory characteristics of the products.

The advantages of using **Ittiogreen** are the reduced sedimentation, the degree of clarity obtained and the positive effect on the filterability.

For white and rose wines it is possible to obtain brilliant wines even in difficult conditions (colloid rich wines). It removes part of the polyphenols responsible for bitter flavours and improves the sensory aspects. Ittiogreen is easily soluble, giving a ready to use solution.

METHOD OF USE

Prepare a 1-2% solution in hot water, then add bit by bit this solution to the wine that needs to be fined. Mix well and quickly. The combination with Bentowhite Gran improves clarification and brilliance of wine. Wait 24-48 hours for a complete sedimentation.

DOSAGE

1-5 g/hl.

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

