METALESS

Removes metals, increases longevity. miniTubes™ Technology.

CHARACTERISTICS

Metaless is a fining agent for wines, specific for the removal of heavy metals as well as oxidized and potentially oxidizable polyphenol fractions. Metaless is obtained with miniTubes technology to avoid dust formation and to improve the product dissolution.

APPLICATIONS

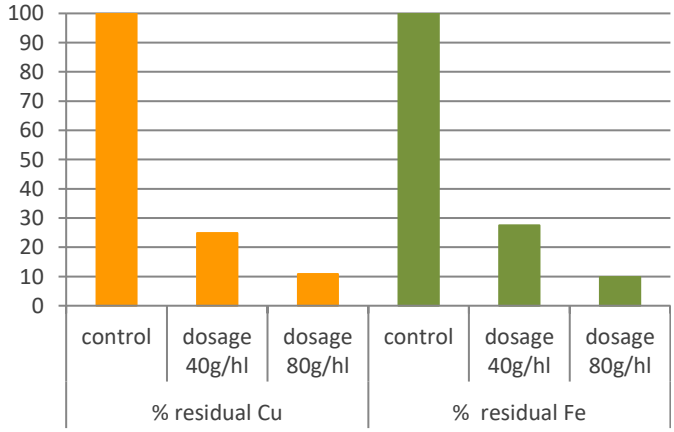
The efficacy of Metaless is due to a synergy between PVI/PVP and PVPP. The PVI/PVP selectively complexes metals in wines, mainly iron, copper and aluminum; furthermore, it reinforces the action of PVPP in the elimination of phenolic compounds, ex. catechins and cinnamic derivatives, responsible for browning in white and rosé wines. Metaless also reduces the risk of ferrous or copper hazes.

It is a suitable substitute for potassium ferrocyanide for copper removal.

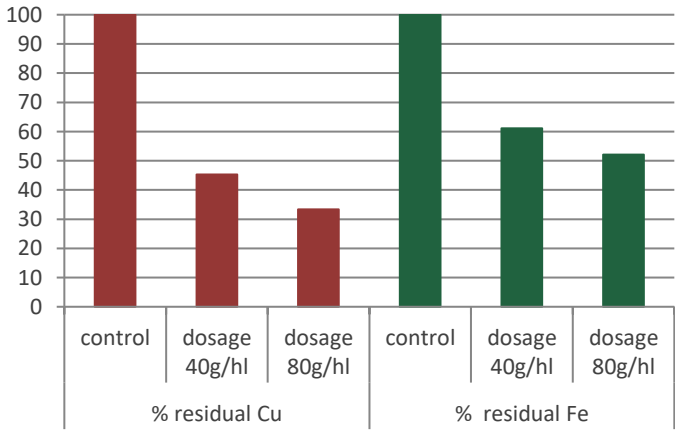
Freshness and Longevity

Aromas: the removal of metals protects the varietal and fermentation aromas from oxidative phenomena. In particular, by removing copper, thiol aromas can be preserved.

Color: Metaless removes the oxidized and potential oxidizable polyphenol fractions, consequently there is a greater color longevity in both white and red wines and also helps in the prevention of pinking in white wines.



Removal of copper and iron in white wine with 2 dosages of Metaless (initial copper= 1,7 ppm; initial iron= 0,5 ppm)



Removal of copper and iron in red wine with 2 dosages of Metaless. (initial copper= 0,8 ppm; initial iron= 3,2 ppm)

DAL CIN

INSTRUCTIONS FOR USE

Dissolve the product in a little water and add to the wine. Contact time should be at least 2 hours and preferable under constant mixing. Longer contact improves the product efficacy.

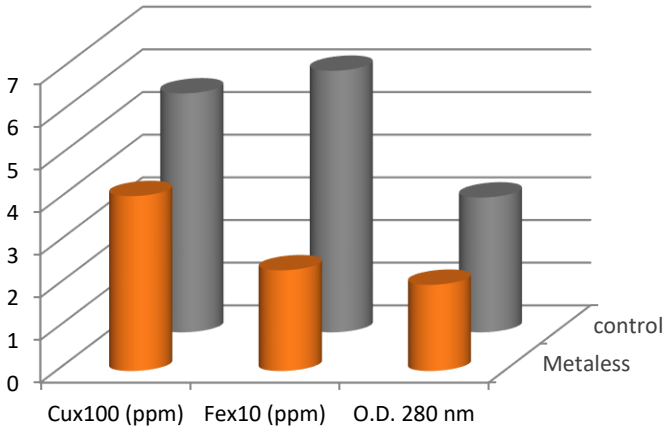
The product must be removed by filtration within 48 hours. Use according to regulations listed in Reg. UE 934/2019.

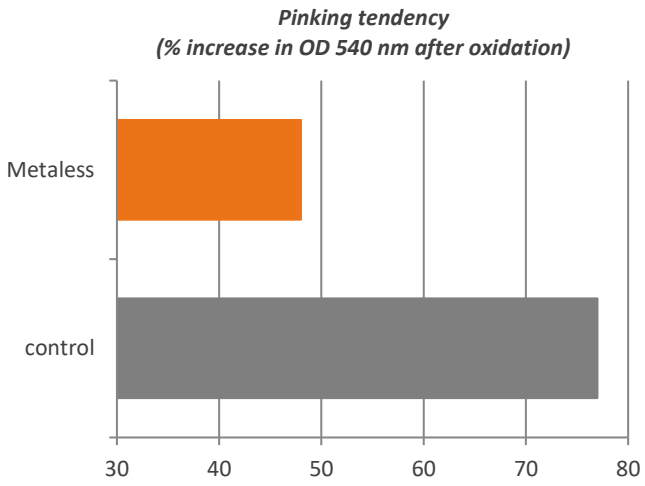
DOSAGE

From 30 to 80 g/hl (maximum dosage).

PACKAGING

2 kg bags.





Reduction of copper, iron and total polyphenols (OD 280 nm) and consequent reduction of pinking risk after treatment with Metaless (30 g/hL).

The potential pinking tendency is evaluated according to the increased OD 540 nm in wines exposed to oxidation by using an oxidizing agent (Grillo, 2016).

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