

# GELATINA Oro

*Pure gelatine for must and wine's fining*

## CHARACTERISTICS

---

This is a high-purity gelatin, made from animal collagen that has undergone processes to keep the protein molecule as intact as possible.

## APPLICATIONS

---

**Gelatina Oro** has a very high clarifying power on both white and red wines, with impressive and complete flocculation and rapid clarification of the must or wine treated.

## INSTRUCTIONS FOR USE

---

Dissolve the product in hot water (40°-50°C), taking care not to exceed concentrations of 2-3% (the product has a very high gelling power), stirring until completely dissolved. Add little by little to the wine while pumping, taking care to homogenise the mass well. Wait 24-48 hours for the clarification to complete.

## DOSAGE

---

Doses vary depending on the tannin content of the wine to be treated, generally 1 to 20 g/hl is used, possibly in combination with 20-100 g/hl of Topgran+ to ensure the protein stability of the clarified wine. On white must, doses of 5-20 g/hl are generally used for static clarification; during flotation 5-20 g/hl, dosages can reach 60 g/hl on difficult juices.

## PACKAGING

---

Gelatina Oro Macinata: 1 kg and 25 kg bags.

Gelatina Oro Fogli: 1 kg boxes.

## GELATINA Nebulizzata

*Instant gelatine for must and wine's fining*

### CHARACTERISTICS

---

**Gelatina Nebulizzata** is a fine, light-coloured, neutral-smelling powdered gelatin with almost immediate and complete solubility even in cold water.

### APPLICATIONS

---

It combines the positive features of the best gelatines (high reactivity with tannic compounds, especially those of low/medium molecular weight, which are more astringent, and high clarifying power) with extreme practicality of use, thanks to its instantaneous solubility even in cold water.

### INSTRUCTIONS FOR USE

---

The product is soluble in cold water in concentrations of 5-10%. Stir until completely dissolved and add to the wine during pumping, taking care to homogenise the mass well. Wait 24-48 hours for the clarification to complete.

### DOSAGE

---

Doses vary depending on the tannin content of the wine to be treated, generally 1 to 20 g/hl is used, possibly in combination with 20-100 g/hl of Topgran+ to ensure the protein stability of the clarified wine. On white must, doses of 5-20 g/hl are generally used for static clarification; during flotation 5-20 g/hl, dosages can reach 60 g/hl on difficult juices.

### PACKAGING

---

500 g and 25 kg bags.

