

MOSAICO

The mosaic tiles to perfect your wine

APPLICATIONS

Fining and increasing wine stability, while preserving aromas and improving structure is possible with the **Mosaico** range:

- obtained with miniTubes technology to eliminate dust formation and waste problems;
- easy to prepare and easy dispersion;
- no animal proteins;
- no plant proteins;
- no allergens.

Mosaico get the most out of the properties of chitin, yeast derivatives and Mosaico bentonite (co-activated during production), in order to eliminate protein and oxidation instability factors while rebalancing the wine sensory profile.

MOSAICO REFINE

It can be used on white and rose wines to reduce the NTU, for protein stability, to remove some off-flavours and finally to reduce acid and aggressive mouth sensations.

MOSAICO PROTECT

When for white and rose wines the fining phase needs to coincide with the stabilization and sensory finishing touches, **Mosaico Protect** is used.

Yeast derivatives are responsible for the softening of acid notes and increased mouthfeel balance. Chitin is highly reactive with oxidative compounds as well as with iron and copper and consequently contrasts very efficiently any oxidative phenomena, renovates mouthfeel freshness, reduces bitter notes and restores the right wine colour hue.

MOSAICO ROUND

Makes a brilliant red colour, increases filtration capacity, fixes oxidative colour defects, covers tannic astringency and gives mouth volume. The associations between the different components of **Mosaico Round** give several results; the yeast derivatives are active on the tannic profile and make the wine more smooth and balanced. The chitin derivatives guarantee the elimination of fractions which are sensitive to oxidative degradation and finally the chitosan reduces contamination risks linked with *Brettanomyces* and the consequent appearance of phenol off-flavours.

METHOD OF USE

Pour the product in water (1:10) and wait 30 minutes while the product dissolves and swells. Mix and add to the volume to be treated. In most cases the wine will be clarified within 48 hrs

DOSAGE

10 to 30 g/hl.

PACKAGING

2 kg and 10 kg bags.

