

PHYTOKOLL™ VIP

Fining agent for juices and wines based on plant proteins gluten-free.

APPLICATION

At the end of the Nineties, with the concerns about the safety of products derived from contaminated cattle due to the Bovine Spongiform Encephalopathy (BSE) agent, there was great interest in developing non-animal derived alternatives to gelatine.

Since 1997 Dal Cin Research & Development laboratories have been working on plant proteins, realising **Phytokoll VIP**, a fining agent for juices, vinegar, red and white wines, that allows wine fining without animal products.

Phytokoll VIP is suitable for static clarification of musts and wines red and white in order to avoid or to reduce the oxidising phenomena. Furthermore it maintains the aroma and the taste freshness also for a long time. This product diminishes the astringency and enhances the brilliance and the filterability in red wines, preserving the original organoleptic characteristics of wine.

Phytokoll VIP can guarantee:

- high brilliance power, improving subsequent filtering operations;
- compact and low lees;
- better aromatic cleanliness;
- better colour stabilisation in white wines, eliminating more oxidised fractions;
- better colour stabilisation in red wines, preserving colour intensity and hue;
- lowering of astringent and bitterness sensations in red wines, improving organoleptic balance in general.

METHOD OF USE

Disperse **Phytokoll VIP** in water (5-10%) a few hours before the use, then add it slowly into the mass to be treated, stirring well.

After the use of **Phytokoll VIP** we suggest to treat the wine with 20-40 g/hl of Superbenton DC (or Top Gran DC), in order to optimise a complete sedimentation, above all in white wines.

Higher dosages of bentonite can be required for wines with an important proteinic instability.

Phytokoll VIP can be used as a powder directly in wine, above all white wines, in order to remove oxidised polyphenols. In this case is necessary to carry out a powerful pumping over in order to promote the contact between wine and the product. **Phytokoll VIP**, when used as powder, produces a lower volume of lees and doesn't hamper the subsequent filtration process.

DOSES

5 to 30 g/hl.

PACKAGING

0,5 kg bag; 15 kg bag