PHYTOKOLL™ VIP-L

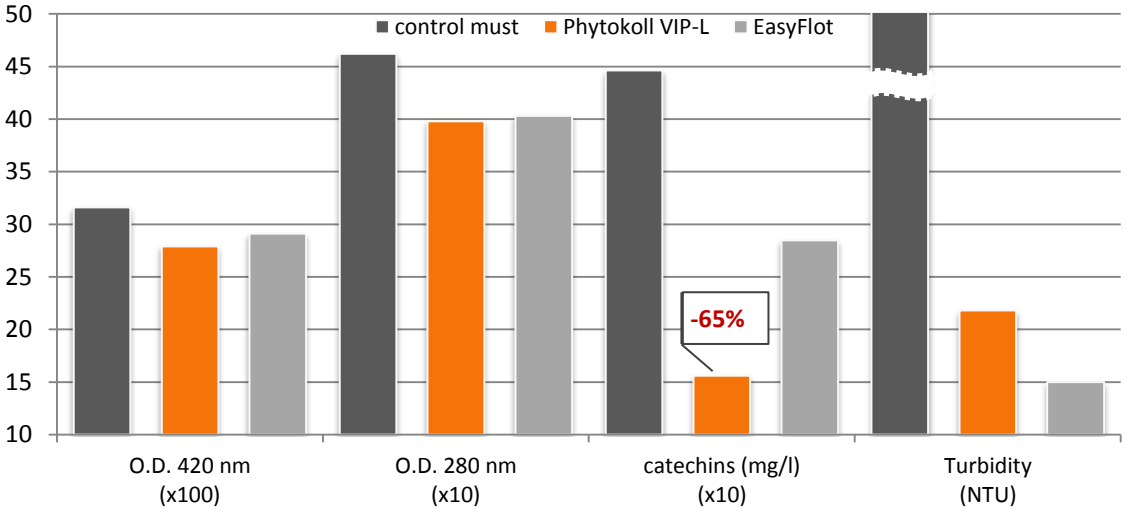
Plant-based liquid fining agent

APPLICATION

Phytokoll VIP-L, pea protein based (*P. sativum*), is dedicated to the fining of musts and white and rosé wines. The liquid formulation makes it particularly practical during the harvest, both for settling and flotation fining.
The plant proteins of Phytokoll VIP-L are particularly reactive with polyphenols; therefore, in addition to the clarifying action, it also has a positive effect on colour and its stability.
In musts and wines, it avoids and tackles early oxidative phenomena, and maintains the freshness of aroma and taste in time, expanding wine shelf-life.
Phytokoll VIP-L guarantees:

- high clarifying power which facilitates the subsequent filtration operations;
- very low level of lees;
- removal of catechins;
- cleanliness of aroma;
- colour stabilisation, and drastic lowering of oxidised and oxidisable polyphenolic fractions;
- removal of tannins in red wines.

The action of Phytokoll Vip-L is improved by combining it with bentonite (Topgran+, Superbenton or Bentoflot).



Phytokoll VIP-L (20 g/hl d.m.) in the flotation of Macabeo must reduce catechins by 65% compared to the content in the control must and made it possible to obtain a good lowering of the initial turbidity (NTU=920).
EasyFlot was used at 10 g/hl.

DAL CIN

DOSAGE and INSTRUCTIONS FOR USE

20-50 g/hl.
Resuspend the product with vigorous stirring and add to the must or wine using a Venturi tube or dosing pump.
In case of flotation add with dosing pump. Use within a few hours or put back into suspension.
Upon opening, the product may have separated but will become uniform once stirred, this has no affect on the fining action.

PACKAGING and STORAGE

20 kg buckets and 175 kg drums.
Store the unopened container in a cool, dry place. After opening, carefully close the container and store in the same way.

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