

CARBONE DECOLORANTE PELLET



DESCRIPTION

CARBONE DECOLORANTE PELLET is a vegetable charcoal agglomerated in pellets, indicated for the treatment of musts, white wines, vinegars and fruit juices.



TECHNOLOGICAL APPLICATIONS

CARBONE DECOLORANTE PELLET due to its particular structure, allows easy handling because it reduces dustiness, maintaining a high adsorbing power towards the coloring substances of the wine, in particular towards the anthocyanins.

CARBONE DECOLORANTE PELLET acts effectively on easily oxidizable oligomers preserving the stability of white wines and improving their chromatic and organoleptic quality.



DOSES AND METHOD OF USE

For wines and grape musts we recommend a maximum dosage of 100 g/hl (legal limit according to European standards), to be dissolved directly in the mass to be treated. It is important to keep the treated mass stirring for about 30 minutes.

We recommend carrying out laboratory tests.



PACKAGING STORAGE

N. 2 bags of 10 kg in cardboard box.

Store in a cool, dry and odor-free place; reseal opened packages.

For the use of the CARBONE DECOLORANTE PELLET, comply with the laws in force on the subject.