

# COLLAGEL CLAR

Solution of pure gelatin of animal origin

## CHARACTERISTICS

*Gelatin is the clarifying agent most widely used in oenology, especially in red wines. Its use takes advantage, above all, of the property to bind itself to the substances of wine and so to produce evident organoleptic changes, generally favorable.*

*COLLAGEL CLAR, is able to give its effect in tannin reduction with particular effectiveness and in the same time, without an excessive impoverishment of the total phenolic fraction of the wine and therefore without an excessive change of specific characteristics of the product.*

*In the same time the fining characteristics of COLLAGEL CLAR result to be self evident, by generating an instantaneous flocculation, voluminous and with the fast formation of a compact settling.*

## APPLICATIONS

*COLLAGEL CLAR is more active and clarification more effective at rather low temperature and at pH rather high.*

*In white wines poor of tannin is recommended to combine the use of COLLAGEL CLAR with bentonite and tannin.*

## DOSAGE AND INSTRUCTIONS FOR USE

*10 – 30 ml/hl*

*COLLAGEL CLAR is a solution ready to use. Add slowly to the mass by ensuring a good homogenization. In case of combining with other agents, introduce COLLAGEL CLAR first.*

## COMPOSITION

*Pure gelatin of animal origin.*

## PACKING

*25 kg and 1000 kg container*

*In its original packing and in a cool and dry place it can be kept for 36 months.*

**Data sheet revised 01\_071108**

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**