

POLYACTIV

Fining and Stabilizing Agent

CHARACTERISTICS

POLYACTIV is a formulation of different processing aids with specific fining and stabilizing activity, designed for the treatment of quality wines and/or for producing wines with a low content in sulfur dioxide.

Through the treatment with POLYACTIV, proteins and unstable phenolic substances are quickly adsorbed, generating flocculi that will precipitate rapidly and create a compact sedimentation on the bottom. The wine will result more limpid and easily filterable.

Furthermore, the stabilizing effect of POLYACTIV enhances the longevity and the brightness of the treated wines.

APPLICATIONS

POLYACTIV is ideal for the treatment of:

- Musts intended for the production of white and rosé wines with low SO₂ content
- Mature white and rosé wines
- Wines with a low filterability structure, where a better filterability is needed

DOSAGE AND INSTRUCTIONS FOR USE

50 - 100 g/L in white musts

30 - 70 g/L in white wines

25 - 50 g/hL in rosé wines

20 - 40 g/hL in red wines

Dissolve POLYACTIV in water, in a 1:20 ratio and let rest for 3-5 hours. Proceed with the treatment by dispersing the suspension into the mass to be treated in a fine stream.

COMPOSITION

Selected bentonite, Potassium caseinate, amorphous silica, PVPP

PACKING

1 kg pack

20 kg bag

In its original packing, it can be stored for over 24 months.

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

