



MICRON AF

Clarifier for musts and wines



→ TECHNICAL DESCRIPTION

Micron AF is the ideal clarifier for white and rose wines, able to stabilize unstable polyphenolic components and to adsorb the too marked yellow notes. It is composed by pure PVPP, bentonite and a new generation gelatin with a high reactivity, and it enables the quick sedimentation of even the finest particles. It may be used alone or in combination with other clarifiers and it grants the excellent sedimentation of possible carbon particles present in the wine.

Thanks to the PVPP activity, **Micron AF** adsorbs catechins, preserving the product from oxidation risks, thus eliminating those yellow or orange tinges which are scarcely appreciated in white and rose wines. The wines treated with **Micron AF** present fresher notes easy to be perceived, less heavy to the taste. The electro-negative component of **Micron AF** binds with thermolabile proteins, stabilizing the wine from the proteic casse and avoiding later interventions, also facilitating the product storage during time.

Its excellent sedimentation even in the presence of a large quantity of cloudy matter, optimizes the possible following filtration cycles.

Its particular composition and the production process in accordance with EC Directive 2000/13/CE and its subsequent integrations and modifications, make it suitable to be used in musts or wines without the need to indicate that the product contains potential allergens.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, PVPP, swine food gelatine.

→ DOSAGE

In musts and wines: from 25 to 80 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in about 10-15 parts of cold water and introduce it into the mass.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

10 kg net bags.

25 kg net bags.

