



ITTIOGEL

Instant cold-soluble fish gelatine



→ TECHNICAL DESCRIPTION

Ittiogel is a fish gelatine immediately soluble in cold water. It has the appearance of a very fine white powder.

The process of raw material selection and the subsequent chemical-physical purification treatments have enabled to obtain a product of immediate solubility, which easily flocculates and gives wines a high degree of clarity. During flocculation **Ittiogel** incorporates and drags down all the finer particles, thus making the ensuing filtrations easier. Sedimentation is fast and the lees obtained very compact.

When combined with silica sol, Ittiosol is particularly suited for clarifying difficult wines and produces considerable clarity even in the presence of botrytised grapes. After a treatment with carbon, it is especially effective in removing the finer particles left into suspension. In this way, the wine-carbon contact time is reduced with clear organoleptic advantages.

Its very delicate action eliminates the bitter overtones in wines and re-establishes freshness and liveliness to the taste. The aromatic characterization is also highlighted and the odours are more intense and clean. Unlike normal fish gelatines, **Ittiogel** does not cause overfining and its technical performance is very similar to that of traditional gelatines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Fish gelatine.

→ DOSAGE

For the clarification of musts and wines: 2 to 20 g/hL

→ INSTRUCTIONS FOR USE

Dissolve **Ittiogel** in 10 parts of cold water (do not use hot water). Its solution is rapid and complete and can be introduced into the wine by means of Venturi tubes, dosing pump or by dripping.

→ STORAGE AND PACKAGING

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

5 kg net bags.

