



POLYGEL PS 100 Gran

Granular PVPP-based clarifier



→ TECHNICAL DESCRIPTION

POLYGEL PS 100 Gran (PVPP) allows improved processing technology for white wines and rosé wines while also contributing to red wines.

In fact, **POLYGEL PS 100 Gran** is an ideal clarifier for preventing or correcting drawbacks born due to oxidative processes that can occur during vinification and (especially) during wine storage.

Its properties are due to a very strong capacity to adsorb flavanic polyphenols, the fundamental substrate of all maderalisation and browning phenomena in white and rosé wines. At each step of their elaboration, these compounds should be protected with every care from contact with oxygen in the air; otherwise, the well-known alterations in colour and perfume soon appear.

The latter transforms, losing the initial characteristics of freshness to take on evolved notes with a classic oxidised tone. Strongly bitter and unpleasant notes, unrelated to the variety, often appear on the palate.

With the use of **POLYGEL PS 100 Gran**, considerable improvements have been observed in the treatment of wines from grapes that are severely compromised by pathogen attacks, such as mould, and therefore rich in polyphenol oxidase. Even in the case of prematurely aged or improperly stored wines, excellent results can be achieved with **POLYGEL PS 100 Gran**: the colour is markedly improved with the elimination of yellowish tones, while a favourable rejuvenation is observed in both taste and aroma.

POLYGEL PS 100 Gran is completely insoluble in wine and is therefore easily separable by filtration or sedimentation. Its use is compatible with that of all products and adjuvants normally used in wine processing. It does not react in any way with the constituents of the latter, so even prolonged storage has no contraindications.

Low dustiness

As the product is very fine to favour the adsorbent surface, it is considerably dusty, so this granular formulation facilitates its use, making it easy to prepare in aqueous solution.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Controlled-granulometry PVPP.

→ DOSAGE

Doses range from 10-50 g/hL depending on the desired intensity of polyphenolic removal, with contact times of 1-2 hours.





POLYGEL PS 100 Gran

→ INSTRUCTIONS FOR USE

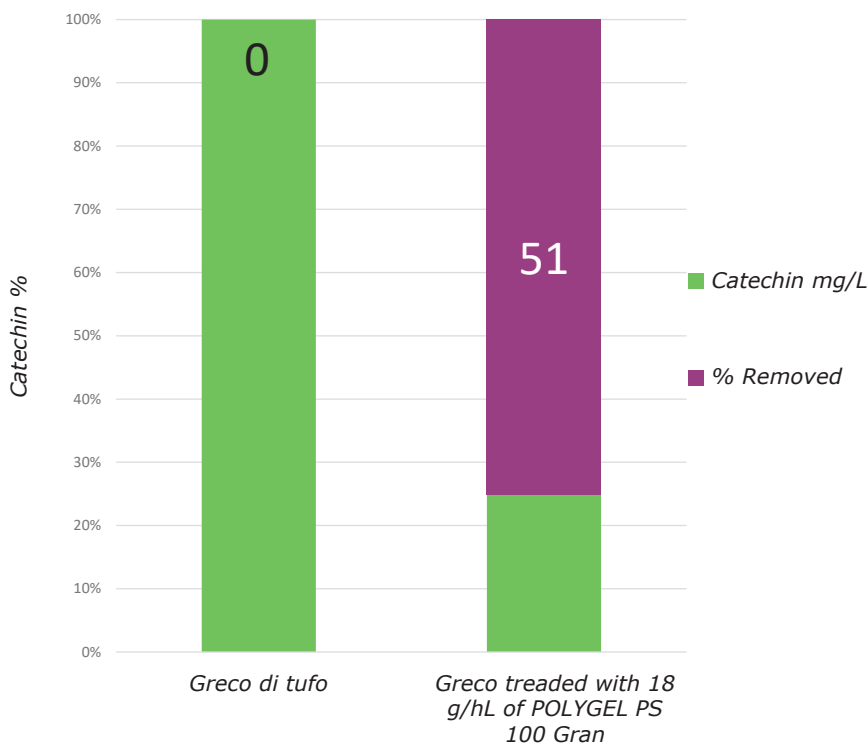
POLYGEL PS 100 Gran can be added to the must before or during fermentation, or it can be added to the wine at any stage of the winemaking process, as long as it is before filtration.

The best results are obtained by preparing a 5-10% dispersion of **POLYGEL PS 100 Gran** in the must or wine, which is then pumped into the line with a metering pump.

POLYGEL PS 100 Gran can also be used:

- in clarification, together with various other clarifying products;
- in lung tanks, for prolonged contact and possibly under agitation;
- in traditional alluvial filtration, both in pre-float and continuous alluvium;
- in filtration of clarification bottoms (rich in polyphenols), in rotary vacuum filters.

→ WINE TESTS



→ STORAGE AND PACKAGING

It is a slightly hygroscopic product and must therefore be stored in a dry place away from direct sunlight and heat.

15 kg net bags.

10 kg cartons containing 1 kg packs.

