



CARBOSIL®

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 Liquid clarifier with decolourizing effect



→ TECHNICAL DESCRIPTION

Carbosil is a clarifying polycompound based on silica sol and decolorising carbon with a small percentage of activated bentonite. It allows quick and efficient color removal and clarification in both musts and wines.

Carbosil is a special preparation in the form of a liquid suspension that is safe and practical to use. It displays a faster action in respect to the combined decolourising and clarifying action when compared to traditional powder products. It is ideal for use for colour removal in rosé and white juices and musts and is highly recommended on musts of Pinot Gris or those obtained from over-ripe grapes. It will yield a clear must/wine with no trace of carbon and with a compact sediment.

The utilisation of **Carbosil** is indispensable for musts with a marked presence of coloring molecules with overly intense yellow hues.

In finished wines **Carbosil** may be used to successfully eliminate yellow tonalities thanks to its specific action towards the catechins and proanthocyanidins that cause oxidation and instability. When treating the musts of Pinot Gris or Pinot Noir it will remove any excessive copper and/or rosé hues.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Silica sol, decolorizing active carbon, activated bentonite, water q.s. to 100.

→ DOSAGE

Musts from white grapes, muted musts, concentrated musts: 50-100 mL/hL + liquid gelatine Gelsol at the ratio of 1:20-1:5 (5-20 g/hL of **Carbosil**). Maximum recommended dose: 500 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Carbosil** as such or diluted 50% in the mass to be treated. After 30-60 minutes, add the necessary dose of Gelsol to complete clarification.

→ STORAGE AND PACKAGING

Store in a cool and dry place, away from direct sunlight and heat.
 Keep away from frost (7°C min).

25 kg net drums.
 1200 kg net IBC.

