



ITTIOSOL

Liquid fish gelatine



→ TECHNICAL DESCRIPTION

Ittiosol is a protein-based clarifier obtained from the hydrolysis of skin collagen derived from wild white fish. The product comes in a liquid form at a 30% concentration. When introduced into the wine/must media it immediately flocculates and guarantees a very "delicate" fining of white and red wines.

The molecule of fish gelatins are shaped so that it has a very low affinity for larger phenols, these are not an issue in whites, and are desired in reds. Its action on the wines is selective for the small, bitter and brown compounds. It also has a positive impact on the aromatics by cleaning the overall bouquet.

Ittiosol is based on fish gelatin and has a delicate but effective fining power just like isinglass. However, because of its unique formulation, it's different from isinglass in the way that it doesn't clog filters, and does not need to be prepared since it already comes in a liquid form.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Fish gelatine, citric acid, potassium bisulfite (10 g/hL bring about 0,35 mg/L of SO₂), ascorbic acid, water as needed to 100.

→ DOSAGE

For the clarification with silica sol of musts, fruit juices and wines: 5-30 mL/hL every 100 mL of silica sol. In musts, fruit juices, wines and distillates: 5-100 mL/hL depending on the desired degree of polyphenols removal.

In products with a high tannin content, the degree of removal will be proportionally higher.

→ INSTRUCTIONS FOR USE

Distribute the dose of uniformly into the mass to be treated, possibly after diluting it, and making use of a dosing pump or Venturi tubes.

→ STORAGE AND PACKAGING

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

25 kg net drums.

