



Solutions for wine making

Clar Pro

PVPP and bentonite association

Specific formulation for the control of the colouring and the protein stabilization of white and rosé wines. It prevents the oxidation and improves the fineness of wines by herbaceous components.

OENOLOGICAL INTEREST

- > ClarPro acts selectively over phenolic components responsible of the yellowing and of the “pinking” phenomenon. More generally, it acts to prevent the over colouration of white and rosé wines.
- > Thanks to this specific action, ClarPro improves the freshness and the aromatic fineness of the wines.
- > Thanks to its PVPP+Bentonita formulation, ClarPro prepares the protein stabilization and the fining.

QUANTITIES TO USE

- > 30 to 50 g/hl: Healthy vintage
- > 50 to 100 g/hl: Altered vintage and curative treatment.

INSTRUCTIONS TO USE

- > ClarPro is preferably used in the must, before or after the alcoholic fermentation, but also as a curative treatment in a finished wine.

PRESENTATION

- > 5 Kg Bag,
- > 10 Kg Carton.
- > 25 Kg Sac.

STORAGE

- > Keep in an airy place, in its original hermetically sealed package.

