

CHIARIFICANTI



# SMARTVIN® CARB

AGGLOMERATED CARBON



## COMPOSITION

Agglomerated vegetal carbon in pellets.



## CHARACTERISTICS

SMARTVIN® CARB is an agglomerated vegetal carbon in pellets. Its particular shape enables easy handling of the product and reduces dust while maintaining an adsorbent action towards coloring elements in the wine. Due to the treatment with phosphoric acid the product is pure and without releasable metals like zinc and lead. SMARTVIN® CARB has good decolorizing power especially towards anthocyanins. It also has good adsorbent action towards oligomers that are particularly sensitive to oxidation and responsible for white wine instability.



## APPLICATIONS

SMARTVIN® CARB is recommended for the treatment of must, white wines, vinegar and fruit juice. It stabilizes oxidized white wines removing the condensation products from the phenolic substances improving the chromatic and organoleptic characteristics of wine. Small quantities of SMARTVIN® CARB can help achieve a clean fermentation through the adsorption of toxic substances for the yeasts in must and wine.

**When using SMARTVIN® CARB comply with the relative legal regulations in force.**

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**AGGLOMERATED CARBON****DIRECTIONS FOR USE**

Dissolve SMARTVIN® CARB in wine or directly in the mass for treating, stir continuously for 30 minutes.

**DOSAGE**

Up to 100 g/hL.  
Laboratory tests are recommended.

**PACKAGING**

5 kg and 15 kg boxes.

**STORAGE**

Keep in a cool, dry place, free of odours.

**HAZARD**

Based on the current European regulations the product is classified: not hazardous.