

CHIARIFICANTI



CLARITO® FITO K

COMPOUND FORMULATION WITH CLARIFYING AND STABILIZING ACTION

COMPOSITION



Vegetable proteins selected for their electrical surface charge 20%, vegetable polymers with high adsorbent activity 10%, PVPP (E 1202) 5%, activated powder bentonite 65%.

CHARACTERISTICS



CLARITO® FITO K comes in the form of a homogenous grey powder soluble in cold water. The solutions obtained are hazy, swell over time and do not gelatinize.

CLARITO® FITO K is a complex clarifying agent that, thanks to the simultaneous presence of organic and inorganic clarifiers, performs a multiple action on the substances responsible for instability such as proteins and polyphenols. A careful evaluation of the electrical charge of raw materials of vegetable origin made by Enologica Vason R&D department using a device called "Streaming Current Detector", led to the creation of this specific mix of proteins.

CLARITO® FITO K does not contain products considered under current regulations as "food allergens". Furthermore, the raw material does not come from genetically modified organisms (it is GMO-free).

APPLICATIONS



Thanks to its wide spectrum of action, CLARITO® FITO K is used to clarify both musts and wines for which a substantial adjustment of the colour component is required.

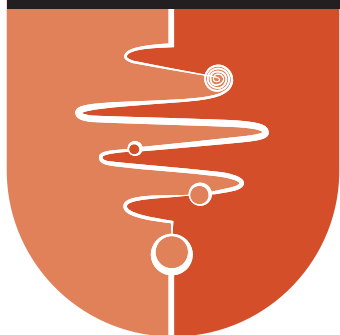
The specific mix of vegetable proteins selected for their electrical charge and sensorial effect give freshness to oxidised wines, at the same time helping the removal of sensorial defects associated with an incorrect polyphenolic component.

When clarification is prior to bottling, it is advisable to run a trial to check protein stability; if necessary, increase the quantity of bentonite (the use of granular bentonite PLUSGRAN® GEL is recommended). In any case, the mix of vegetable proteins used for CLARITO® FITO K formulation do not cause overfining.

CLARITO® FITO K is also particularly suitable for the clarification of musts obtained from pressings in the second or third processing cycles. CLARITO® FITO K contains vegetable carbons (10%).

When using CLARITO® FITO K please comply with the relative legal regulation in force.

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DIRECTIONS FOR USE

Dissolve CLARITO® FITO K in water, ratio 1:10, leave to stand for a few hours and add to the wine, stirring carefully. We remind that efficacy of clarification agents improves when they are properly distributed in the wine to be treated; the most functional system is the DOSACOM® that makes a proportional dosage.



DOSAGE

From 10 to 40 g/hL for white musts and wines,
From 30 to 80 g/hL for red musts and wines.
Higher doses for difficult products.



PACKAGING

15 kg bags.



STORAGE

Keep in a cool and dry place. Close opened packs immediately after use.



HAZARD

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