

CLARIFYING
AGENTS



CLARITO® SP

**POLYCOMPOUND CLARIFIER ALLERGEN FREE
WITH STRONG STABILIZING ACTION**

COMPOSITION



Vegetal proteins selected for their electrical charge 10%, P.V.P.P. (E1202) 26 %, activated bentonite 61%, Potassium bicarbonate (E 501) 3%.

CHARACTERISTICS



CLARITO® SP is a poly-compound clarifier with a strong stabilizing action towards phenolic and, in part, protein substances. The notable content of high quality Polyvinyl polipyrrolidone ensures specific adsorption of phenolic substances of a tannic or significantly oxidized nature.

The action is synergic thanks to the presence of vegetal proteins selected by studying their surface electrical charge for their tannin removal activity which improves the redox in wine.

According to the regulations in force CLARITO® SP - WANAX LINE® doesn't contain any products considered as "food allergens". Moreover, the raw material doesn't come from genetically modified organisms (it's a product OGM-free).

Bentonite used in CLARITO® SP is characterized by the strong dispersive power of the active principles, by a notable clarifying action and by a good deproteinizing effect that helps in achieving the protein stability of the wines.

The noble vegetal proteins of CLARITO® SP don't cause overfining.

APPLICATIONS



Given the specific action of the product, CLARITO® SP is recommended in the treatment of prestigious wines for preventing the effects of oxidation due to the phenols.

It is particularly recommended for correcting the characteristics of oxidized white and rosé wines, for limiting the levels of tannin in young red wines, for removing the "oxidized" sensation and for improving the colour of aged red wines; it can also be used for treating musts and vinegar. In the final stabilizing treatments of wines, particularly white wines, the effect of CLARITO® SP in stabilizing the protein elements could be insufficient when checked with the Proteotest (test for evaluating protein stability); in this case, it is recommended to supplement the clarification treatment with PLUSGRAN® GEL.

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

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DIRECTIONS FOR USE

Dissolve CLARITO[®] SP in 10 parts water; let it bulge for a few hours and then add to the product to be treated, mixing in evenly.



DOSAGE

From 50 to 100 g/hL for musts and vinegar;
from 10 to 80 g/hL for white wines;
from 10 to 60 g/hL for red wines;
from 80 to 120 g/hL for unstable and/or oxidized wines.



PACKAGING

15 kg bags.
500 kg poly laminated bags.



STORAGE

Keep in a cool, dry place. Close open bags securely.



HAZARD

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