

CHIARIFICANTI



SMARTVIN® PVPP

**POLYVINYL POLIPYRROLIDONE IN PELLET –
SYNTHETIC ADSORBENT WITH HIGH STABILIZING ACTION
FOR MUSTS AND WINES**

COMPOSITION



SMARTVIN® PVPP (Polyvinyl polipyrrolidone) in pellet with high absorbent power.

CHARACTERISTICS



The PVPP selected by Enologica Vason is a product of high purity, characterized by a high and specific capacity to adsorb phenols, especially the tannic or the more oxidized ones. It is also an absolutely inert chemically compound particularly suited for the treatment of fruit juices, musts and wines.

The special pelletized composition of SMARTVIN® PVPP allows easy dispersion in water, limiting dust during use, source of waste and of unpleasant inhalations from the operator. In the treatment of white wine, SMARTVIN® PVPP leads to a considerable reduction of the yellow colour given by the oxidized polymers of the phenolic substances. Excellent to prevent the phenolic alteration called "pinking".

On the other hand, when used on red wine SMARTVIN® PVPP brings a minimal decrease of red hue, lower than the one caused by the use of other protein or positive charge clarifiers.

APPLICATIONS



Because of its high specific activity, SMARTVIN® PVPP is recommended for high quality wines both to prevent and to recover the effects of oxidation on the phenolic substances.

In particular, it is used in clarification or during filtration to improve the quality of partially oxidized white wines; to reduce the yellow hue in red wines and to decrease the harsh tannins in young red wines. Excellent in combination with FITOPROTEINA P for their cooperative activity on polyphenols.

SMARTVIN® PVPP can be used in the treatment of grape or fruit juices during the flotation process.

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

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DIRECTIONS FOR USE



Dissolve SMARTVIN® PVPP in water at 1:10 ratio, then add it to the product to be treated stirring carefully. The action is immediate it is possible to proceed immediately with filtration or settling naturally SMARTVIN® PVPP in combination with other clarifiers.

DOSAGE



From 2 to 15 g/hl for white and sparkling wines;
from 10 to 40 g/hl for red wines and oxidized white wines.
Higher doses for very oxidized wines.

PACKAGING



20 kg drums.
1 kg bags.

STORAGE



Store in a cool dry and well-ventilated area. Reseal opened drum carefully.

HAZARD



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