



CATALASI Vega

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 Allergen free complex clarifier for the clarification and stabilization
 of wines and musts



→ TECHNICAL DESCRIPTION

Catalasi Vega is a new clarifier for the cleaning and stabilization of musts and wines. The presence of vegetable proteins, PVPP, silica and activated bentonites guarantees the cleaning and stabilization of the treated products with just one operation.

Catalasi Vega is active towards the oxidized phenolic substances giving the wine brown colours and bitter taste scents. It also improves protein stabilization and brightness thanks to the perfect removal of the finest turbidity particles.

The treated wines are therefore fresher and franker; they fully express the varietal character and are stable over time. **Catalasi Vega** is the allergen free product ideal for reducing the risk of pinking; it is indicated for varieties such as Pinot Grigio and white wines obtained from red grapes.

It is in accordance with vinifications of wines oriented to the vegetarian and vegan market.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, pea vegetable protein, PVPP, silica gel.

→ DOSAGE

Musts: from 50 to 100 g/hL.

White, red and rosé wines: from 20 to 60 g/hL.

To reduce strong oxidative conditions and to prevent pinking: from 100 to 150 g/hL.

A special high turbulence mixer allows perfectly mixing the various compounds; they quickly rehydrate and allow the clarification to act earlier and better.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Catalasi Vega** in cold water at the ratio 1:15. It is advisable to vigorously mix the solution in order to facilitate the perfect solubilization of all compounds. Add slowly to the wine to be treated while pumping over, using, if necessary, Venturi dosers or dosing pumps.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

10 kg net bags.

Reference: CATALASI_VEGA_TDS_EN_0031121_OENO_USA

