



CATALASI Plus

Fine wines clarifier



→ TECHNICAL DESCRIPTION

Catalasi Plus is a clarifier entirely based on technological aids which act synergistically. It harmonizes the treated wines and gives them oxidasic stability with just one treatment.

This complex clarifier enhances the organoleptic characteristics of the wines thanks to the particular balance among the different components, and facilitates the products' softening without impoverishing them.

Catalasi Plus, by combining the activity of potassium caseinate, PVPP and egg albumin, rapidly adsorbs from wines not only the oxidized fraction of colouring substance, but also the astringent tannins, thus livening up the natural chromatic tonalities and the global harmony. **Catalasi Plus** exerts a specific adsorbing effect over the catechins and proanthocyanidins, which are the agents responsible for the chromatic and organoleptic alterations of wines.

Catalasi Plus accelerates the compression of the clarification lees; this enables to dispose of a smaller quantity of clarification lees with positive consequences from an environmental point of view. The presence of particularly pure bentonites also enables to remove the excess proteins that may cause undesired clouding because of their coagulation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonit, potassium caseinate, swine food gelatin, PVPP, egg albumin.

→ DOSAGE

15-100 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Catalasi Plus** in about 10 parts of cold water. Slowly add the suspension into the mass by pumping over.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.

Reference: CATALASI_PLUS_TDS_EN_2180624_OENO_Italy

