



IDROSOL

.....
 30% liquid gelatine



→ TECHNICAL DESCRIPTION

Idrosol is a liquid gelatine, produced by a process of irreversible hydrosolubilisation and intense activation which keeps it constantly liquid and stable. **Idrosol** appears as a clear straw coloured liquid that is completely pure, odourless and free of any other foreign matter. The clarifying effect of **Idrosol** is achieved through an instantaneous flocculation and the creation of large, heavy macrocoagulants. The resulting sediment is compact and easily filtered out. The use of **Idrosol** results in products that are softer and less subject to oxidation. It removes the tannins which lie in the intermediate range of polymerization and which most contribute to the production of astringent overtones. In distillates which have been aged too long or kept in new wood, **Idrosol** removes the tannins which are responsible for the astringent taste. **Idrosol** is especially effective in precipitating the portion of trivalent iron complex which is found in wines in a colloidal state and which ferrocyanide can hardly precipitate. Although **Idrosol** combines with the astringent polyphenolic substances to a high degree, it has little affinity for the colouring substances. It is therefore possible to treat red wines with large doses of Idrosol virtually without any loss of colour. In white wines poor in tannin and with a low pH, it is advisable the use of Idrosol in conjunction with Majorbenton B bentonite or Bentogran in order to avoid possible overfining.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Solution of food-grade swine gelatine stabilized with potassium bisulfite (10 g/hL bring about 0,40 mg/L of SO₂).

→ DOSAGE

- Clarification of:
- normal wines: from 10 to 40 g/hL.
 - very tannic wines: from 40 to 100 g/hL.
 - pressed wines: from 50 to 150 g/hL.

→ INSTRUCTIONS FOR USE

Idrosol may be added directly to wine without any further handling. It is advisable to introduce the measured dose of **Idrosol** (undiluted or previously diluted with one part of water) very slowly or by means of a continuous metering pump. Subsequent pumping-over will ensure the optional dispersion of the product. The clarification will be completed within a few hours.

→ STORAGE AND PACKAGING

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

- 25 kg net drums.
- 1100 kg net IBC.

