



BENTOGRAN Gel

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Granular bentonite with high deproteinization power

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→ TECHNICAL DESCRIPTION

Bentogran Gel is a bentonite with a high deproteinization power, which makes it ideal to be used in all particularly unstable wines in the case where it is not wished to add a high dosage. The protein content is often related to the varieties or to the implemented oenological practices, therefore a high-performance bentonite is the guarantee for a successful treatment.

Bentogran Gel can be hydrated in little more than 2 hours, its adsorbing power improves with time, up to a maximum of 12 hours of hydration.

One of the important characteristics of this bentonite is the substantial improvement in the filterability of the treated musts and wines, with a high saving of filtration processes.

The obtained sediments are very compact and make the treated tanks easy to be poured off.

More and more often, red wines are also treated with bentonite, not only to clear them, but also to reduce the very weak anthocyanin-related protein instability; **Bentogran Gel**, thanks to its scarce affinity towards polyphenols, does not weaken significantly the treated wines.

Immediately after the addition of **Bentogran Gel**, the must or wine rapidly clear, normally after 48 hours the tank is ready to be poured off.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Bentonite (hydrated aluminum silicate).

→ DOSAGE

From 10 to 40 g/hL.

→ INSTRUCTIONS FOR USE

Prepare a suspension with 10-20 parts of cold water for at least two hours before use to obtain a rapid formation of creamy gel.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 20 kg.
25 kg net bags.

