



CLAROUGE

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 Complex clarifier based on egg albumin, ideal for the clarification of red wines



→ TECHNICAL DESCRIPTION

Clarouge is a complex clarifier based mainly on egg albumin, that has been especially formulated for the clarification of red wines. It simultaneously highlights the organoleptic characteristics of wines and renders them particularly soft to the palate. The treatment with **Clarouge** is particularly indicated for the early sale of nouveaux or young wines, for wines that have undergone an excessive maceration, for cultivars that are naturally rich in tannic polyphenols, or when the maturation period of a wine originally destined for longer aging must be brought forward.

Clarouge enables to achieve, with just one treatment, an effective clarification and also a perfect stabilization of the colouring matter in red wines. In fact, it combines with the polyphenolicanthocyaninic substances of wine and selectively eliminates the colloidal or oxidized fractions that would precipitate later. **Clarouge** is convenient to use because it incorporates components that, having different specific weights and physical-chemical characteristics, would create problems of application if used separately in the cellar. In this way the clarification is considerably speeded up due to catalytic mechanisms.

Clarouge combines with the tannic substances of red wine without however altering their specific organoleptic characteristics. It has the clear advantage, when compared with other clarifiers, of being made up of substances which do not alter in the least the natural characteristics of wine. It softens red wines without stripping them, while highlighting their original peculiar characteristics in the full respect of their delicate structure.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Egg albumin^(a), activated bentonite, silica gel, food gelatin (swine).

(a) = eggs and products thereof

→ DOSAGE

5-50 g/hL depending on the desired effect.

→ INSTRUCTIONS FOR USE

Dissolve the dose in cold water at the ratio 1:10 and add slowly to the wine to be treated 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.

10 kg net bags.

