



GELASIL Extra Fine

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 Clarifier and softener for wines based on special cold soluble gelatins

→ TECHNICAL DESCRIPTION

Gelasil Extra Fine is a product based on special gelatins, with a clarifying and softening effect and a protein content of more than 85%. The EU Reg. 579/2012 establishes the obligation to indicate on the label the presence of allergenic products when they are above 0,25 mg/L; for this reason, many clarifiers that should be indicated as allergenic are no longer used in cellars. Among these, egg albumin, that has always played an important role both as finishing clarifier and as adjuvant for the clarification of difficult wines.

To meet this need, AEB has developed **Gelasil Extra Fine**, a gelatin allowing substituting albumin in finishing and clarification treatments. Ideal for the clarification of red wines, this product has a softening action towards the powdery tannins often deriving from wood or from a wrong refinement, without impoverishing them and respecting fineness and structure.

In wines where too pushed macerations or vinifications with very rich polyphenol varieties have been carried out, the utilization of **Gelasil Extra Fine** softens the excessive roughness and attenuates the astringency caused by a high tannin concentration, which is amplified in the presence of a high acidity. In white wines, it stabilizes colour and taste, modulating the presence of proanthocyanidins, the molecules most often involved in oxidation processes, and in part reduces yellow hues.

In red wines, it plays a decisive role for the product quality, since it eliminates astringent polyphenols and preserves the colouring intensity, thanks to the lack of affinity towards anthocyanins.

Gelasil Extra Fine, combined with Spindasol BK or products of the Bentogran or Majorbenton range, makes it possible to clarify difficult wines and even white wines, with a very limited risk of over-finishing. The dosage is very similar to that of egg albumins, and varies from 3 to 15 g/hL depending on the technological result one wishes to obtain. The dosage increase allows eliminating not only the fine tannins reducing the wine consumption ease, but also the rough ones that often have bitter, appealing or astringent notes.

Gelasil Extra Fine is therefore very effective for white and red wines that have been fermented or stored for a long time in wood, because it highlights soft sensations that can be further accentuated by the addition of gum arabic.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Very fine atomised gelatin.

→ DOSAGE

For red wines: from 3 to 20 g/hL. For white wines, fermented or stored in barriques: from 3 to 10 g/hL.





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→ INSTRUCTIONS FOR USE

Dissolve the dose of **Gelasil Extra Fine** into 15 parts of water at room temperature. Add immediately to the wine, very slowly in order to avoid foaming.

→ STORAGE AND PACKAGING

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

1 kg net packs in 10 kg cartons.

5 kg net bags.

