

Carbon L

Correctors

Legal authorized dose: 100 g/hL of dry black or 0.5 L per hL of liquid carbon.

Product subjected to authorization. You should comply with the legislation in force in your wine region.

IMPORTANT: Regulations differ depending on whether carbon is being used with wine, musts, fermenting wines or finished wines.

Oenological applications

CARBON L is an activated, vegetable, black carbon in liquid form used for removing colour from musts and stained or over-oxidised wines.

CARBON L is an inert, active highly absorbent charcoal in a 200/L aqueous solution. Its considerable internal surface area (around 1300 to 1400 m²/g) gives it a high capacity to remove colour from musts and stained wines.

CARBON L has been especially designed to ensure that the bouquet of the wines is not affected.

Instructions for use

• Incorporation:

CARBON L should be added directly to the must or wine.

Shake the drum thoroughly to ensure that the product is in suspension.

Spread evenly by pumping over and stirring thoroughly.

• Elimination:

-On must: once it has been run off into the vat, use CARBON L in combination with pectolytic enzymes and eliminate after 24 hours settling.

-On wine: eliminate after 48 hours of contact by fining or filtration.

Dose rate

Discuss the dosage with your laboratory.

Packaging and storage

Code EXP513931000 - 10 kg drums

Store in a dry, odourless environment, well ventilated at a temperature between 5 and 25°C.

Equivalence between Carbone CP or Carbon Pellet and Carbon L.

Do not reuse a drum that was opened the previous year.

CARBON L	CARBONE CP or CARBON PELLETT
50 cL	100 g
40 cL	80 g
30 cL	60 g
20 cL	40 g
10 cL	20 g



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