

Metalclean

CLARIFYING AND STABILISING PRODUCT CONTAINING POLYVINYLMIDAZOLE AND POLYVINYLPYRROLIDONE IN A SYNERGIC CO-FORMULATION WITH CHITIN DERIVATIVES AND SPECIALLY SELECTED YEAST HULLS.

Conforms with the international Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Metalclean is a clarifying agent with the power to simultaneously eliminate large amounts of metals (it has great affinity in particular with copper) from musts and wines and act on potentially oxidizable molecules, thereby preventing oxidation and general deterioration phenomena from occurring both through direct action and indirect effects, i.e. when metals are removed, they no longer catalyse reactions.

Applications

In musts: To lower the levels of copper and other metals. To prevent oxidation occurring thanks to the synergic power of the PVI-PVP and chitosan.

Metalclean starts working just two hours after the treatment begins.

In wines: To lower the levels of copper and other metals. To prevent oxidation responses (thanks to its ability to work on both polyphenolic components and metals). To prevent pinking occurring in white wines considered at risk.

Composition

50% PVI-PVP (adsorbent copolymer for use in winemaking; maximum dose allowed 50 g/hl), yeast hulls, chitin derivatives from *A. niger*.

Characteristics

Aspect: Powder.

Colour: Ivory/cream.

Dosage

30-80g/hl, depending on individual cases and working conditions (100 g/hl maximum dosage allowed under Regulation [EC] no. 606/2009 – Regulation [EU] no. 1576/2015).

How to use

Pour into water (ratio 1:20), mix well and pour slowly into the mass destined for treatment during a pump-over. To ensure maximum efficacy, we recommend agitating the mixture as much as possible during the treatment. Metalclean is effective just 2 hours after being added. The longer the contact time, the more effective it is.

In compliance with the applicable EU legislation, the product must be taken out of contact with the wine/must maximum 2 days after beginning treatment, using a suitable means of filtration.

We recommend carrying out preliminary laboratory tests and/or further testing during the treatment. This product must be used under the responsibility of an oenologist and be recorded on the winery log.

Storage

Store in a cool, dry environment. Once open, the container should be closed carefully and stored in a cool, dry environment.

Pack sizes

1 kg packs



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