Clear GT Flot

WINEMAKING - FINING

Liquid preparation for flotation, based on vegetable carbon, free of products of animal origin.

Applications in winemaking

Flotation works by forming hydrophobic particles through the interaction of the solid particles in the must with the fining agent added to it.

This process makes it possible to separate the solids from the liquid; microbubbles of gas (nitrogen or compressed air) attach to the solid particles as they rise up, making them less dense than the liquid and inducing them to float on the surface.

For this method to work effectively, the must has to be completely depectinized first using Flottoflash, at a dosage of 2-4ml/hl (see pectintest protocol).

CLEAR GT FLOT is a complete formulation containing charcoal, 100% vegetal pea protein and bentonite clay.

- Active charcoal performs a decolourant and adsorbent action in 'stained' or oxidized white wines.
- Pea protein helps clarify the must and reduce the amount of oxidized and oxidizable phenol compounds in white and rosé musts.
- Deproteinizing bentonite clay is an additive which enhances the clarification process and increases the compactness of the lees.

It also eliminates any fine particles of charcoal suspended in the liquid.

As it's activated by an organic acid, CLEAR GT FLOT has the advantage of being presented in a ready-to-use liquid formulation.

It also displays swift flocculation and sedimentation properties, very useful for flotation.

CLEAR GT FLOT contains 0.5% tartaric acid. We recommend checking EU regulations on the use of tartaric acid in must for the relevant winegrowing region.

Composition

Solution containing charcoal, pea protein and bentonite. Stabilized with tartaric acid and SO_2 .

Dosage

During flotation for white and rosé must: 5-15 cL/hL (max legal dosage 140 cL/hL)

How to use

Add one part CLEAR GT FLOT to at least two parts must in order to reduce its viscosity and make it easier to mix into the bulk of the liquid. This initial mixture can be added using a Venturi tube or a dosing pump hooked up to the flotation unit, agitating the must the whole time. Avoid over-agitating the must, as this could lead to oxidation. Remove the lees within a few hours of their settling completely. Since some settling may occur in CLEAR GT FLOT (it

contains no suspension agent), it needs to be remixed before use. Use an agitator to obtain a homogeneous solution.

Storage

Store in a cool, well ventilated place away from strong odours and direct light, at a temperature between 5°C and 25°C. The product must be used within a month of opening. Reclose the container tightly after use.

Pack sizes

Code EXP27502200 - 22 kg jerry can Code EXP 27502000 - 200 kg drum Code EXP 27509000 - 1000 Kg drum



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