

Carbon Pellet

Correctors

Maximum legal dose: 100 g/hL. Product subjected to authorization. Always refer to local regulation in law.

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

Oenological applications

CARBON PELLETT is an activated vegetal carbon designed for decoloration of must and wines affected by excess of colour.

CARBON PELLETT is an active inert carbon, with a very high adsorbing power.

Its very high internal surface (1300 to 1400 m²/g) allows a very large capacity to decolorate must or wines with excess of colour.

CARBON PELLETT has been especially selected for its respect of wine aromas.

The granulated form of CARBON PELLETT avoids the very fine particles to be spread all over the place, therefore its use is much easier. On top of that, sedimentation of product is much quicker after treatment.

It is recommended to incorporate CARBON PELLETT on must just after pressing in conjunction with the use of pectolytic enzymes.

Instructions for use

• Incorporation:

Dilute the granules of CARBON PELLETT in 10 times their weight of cold water prior adding to must or wine. Homogenize properly during a pumping over.

• Elimination:

-On must: use CARBON PELLETT in combination with Zimopec range and eliminate after 24 hours settling or by centrifugation.

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

Dose rate

The dose will be determined after laboratory trials.

Packaging and storage

Code EXP513890000 - 1 kg bags

Code EXP513891501 - 15 kg bags

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



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