

Miracolo

CLARIFYING OF WINES WITH HIGH PROTEIN CONTENT

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

Composition

Bentonite [E 558] activated.

Characteristics

MIRACOLO is an activated bentonite with high clarifying power to be used in the treatment of musts and white and red wines.

Dosage

3 to 30 g / hl depending on the desired result.

It is advisable to carry out preliminary tests in the laboratory.

How to use

Disperse the product in water (1 kg of product for 25-30 kg of water) while stirring.

Leave to stand for 1-2 hours and mix again and then allow the product to swell for 12-24 hours.

Add to the mass the suspension thus obtained through a reassembly.

It is recommended to leave for a few days, then pour or filter.

Storage

In the original packaging and in a dry environment, the product retains its original characteristics for a long time.

Pack sizes

5 kg bags



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com