# 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 (1kg of product for 25-30kg 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



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