



CATALASI AF Plus

Clarifier and stabilizer for white wines



→ TECHNICAL DESCRIPTION

Catalasi AF Plus is a clarifier composed by agents acting synergistically in order to carry out, with just one treatment, clarification, oxidizing stabilization and harmonization of white wines. This complex clarifier improves the organoleptic outline of wines thanks to the particular balance among the different components and facilitates the softening of wines without impoverishing their structure.

Catalasi AF Plus combines the activity of isinglass with the qualities of PVPP and the gelatine complex, it quickly adsorbs not only the oxidized fraction of the molecules responsible for the colour, but also the astringent tannins, giving the wines natural and balanced chromatic tones. All the trials have shown that **Catalasi AF Plus** exerts a specific adsorbing effect on catechins and proanthocyanidins, responsible for both chromatic and organoleptic alterations of wines.

Catalasi AF Plus accelerates the compacting of clarification funds and enables the disposal of a more limited quantity of sedimentation sediments, with a lower environmental impact. The presence of particularly pure bentonites also enables to eliminate from wines an excess of proteins, that, with their coagulation, may cause an undesired turbidity.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Bentonite, isinglass, food gelatine (fish and animal), PVPP, silica gel.

→ DOSAGE

From 15 to 100 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Catalasi AF Plus** in about 10 parts of cold water. Add slowly the suspension into the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in 15 kg cartons.
20 kg net bags.

