



Solutions for wine making

Gélatine de Russie Supérieure

Solution of alimentary gelatine, exclusively of porcine origin

Clarifying agent for young and aromatic red wines.

OENOLOGICAL BENEFITS

> The GELATINE DE RUSSIE SUPERIEURE is a very good liquid clarifying agent made of gelatines which have been selected with the greatest care. The hydrolysis of the protein chains have been carried out with a modern technique. It is controlled for each product and this allows obtaining a product of ideal clarification and stabilization action.

QUANTITIES TO USE

- > White and rosé wines: in association with our American Volclay's bentonite (30 to 50 g/hl) at doses ranging from 1,5 cl/hl to 2,5 cl/hl.
- > Red wines:
 - Light: 2,5 cl/hl to 3 cl/hl.
 - Full-bodied: 3 to 5 cl/hl.

INSTRUCTIONS FOR USE

> The GELATINE DE RUSSIE SUPERIEURE is diluted with an equal quantity of water. It is progressively incorporated during a pumping-over in order to ensure even distribution. We strongly recommend you to use our measuring-injector.

PACKAGING

- > 1.1 – 5.5 and 22 Kg Cans
- > 132 kg Cask
- > Container

STORAGE

> Store in a temperate place, to prevent jellification (which is reversible). Close package tightly after use and once opened, use rapidly.

