

PERFECTA

Specific mixture of bentonite and silica for protein stabilisation and clarification of wines

CHARACTERISTICS

Modern oenological techniques increasingly require the use of specific, targeted corrective and ameliorative measures.

Protein stabilisation of wines is of great importance, as the choice of stabilisation test and the type of bentonite can have a positive or negative impact on the final quality of the wine.

With this in mind, Oenofrance®'s Innovation and Application Department has tested and validated **PERFECTA**, a protein stabiliser.

PERFECTA is the result of precise research aimed at selecting the right combination of a specific bentonite and hydroxylated silicon dioxide to stabilise wines while respecting their aromatic and organoleptic profile.

PERFECTA is a bentonite that can be used during the alcoholic fermentation stage. It promotes protein stabilisation while helping to settle the lees at the end of fermentation.

PERFECTA enables fast and effective clarification with excellent sedimentation, while minimising wine losses.

PERFECTA is the precise answer when a deproteinising and settling effect is required.

OENOLOGICAL PROPERTIES

- Protein stabilisation with low organoleptic impact.
- Can safely be used during the fermentation stage.
- Improved settling of the fermentation lees.
- Easy to dissolve in water.
- Improves the wine's clarity.
- Improves the sedimentation process and the recovery of liquids.

DOSAGE

The dose varies according to the stability test.

It is advisable to carry out a laboratory test in order to determine the dosage. Please contact your consultant oenologist.

INSTRUCTIONS FOR USE

Dissolve **PERFECTA** in cold water in a ratio of 1:10 and homogenise thoroughly using suitable mixers. Allow to stand for 1 hour and mix again until a creamy suspension is obtained. Slowly add to the mass by pumping over gently for a long time.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1kg and 10kg

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Once opened, use rapidly.

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