

Alfa-P

CLARIFYING AND STABILISING POLYCOMPOUND TO TREAT QUALITY WHITE AND RED WINE

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

To obtain clarification and stabilisation at the same time

Alfa-P is a complex and balanced product that has been created to be used in wine clarification operations. The various active principles contained in Alfa-P work together to remove the most common and dangerous instability factors from wine. It is extremely active in relation to heat labile proteins, polyphenol oxidase (laccase) and flavans that are responsible for colour precipitation, excess tannins, ferric iron and unstable phenolic fractions.

Alfa-P treatment contrasts the onset of: protein cloudiness, ferric phosphate casse, colour precipitation and oxidase casse. Furthermore, it provides good protection in relation to the maderisation of wine and colour darkening.

The product's organoleptic balance is improved in wine that is excessively tannic.

Alfa-P also consents to accomplishing, at the same time, the product's clarification and stabilisation, without the wine being depleted or diminished but, rather, it emphasises the taste's smoothness and frankness.

A fast acting and efficient guarantee

The careful choice concerning the raw materials contained in Alfa-P guarantees fast sedimentation, even under particularly difficult conditions, together with the formation of reduced dreggy volume.

Alfa-P is the natural choice to treat quality red and white must and wine.

Composition

Animal gelatins, egg albumin, potassium caseinate, PVPP, bentonite, precipitated silica.

Characteristics

Appearance: powder

Colour: beige

Dosage

40-90 g/hl in red wines.

30-80 g/hl in white wines.

In the case of must and young wines, the quantity should be increased by 15-20%, in relation to the vine variety, the operative conditions and the technological cycle applied.

How to use

Dissolve Alfa-P in water (1:10 ratio) and stir continuously, preferably using an electric mixer.

Leave the suspension rest for about 30 minutes, then add in a thin stream to the product to be treated.

Keep the must or wine moving by means of an electric mixer or pumping, being careful to avoid contact with oxygen.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

Code 104002 - 1kg packs

Code 104020 - 20 kg bags



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