

Caseo Sol

CLARIFYING AGENT FOR WHITE WINES

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

Clarifying agent based on lactoprotein. Used to clarify white wines, it helps to attain prolonged stability without affecting the organoleptic properties of the product.

Avoids colour defects

Caseo Sol acts on colour keeping it stable over time. Thanks to the adsorption of volatile polyphenol components including catechins and leucoanthocyanins, it avoids the oxidization phenomena that can lead to darkening. Caseo Sol can substitute carbon colour removers when there are slight colour defects to be corrected and it does not strip the wine of its natural aromas. In the event of wines showing signs of oxidization affecting their chromatic and organoleptic qualities, treating them with Caseo can restore their natural freshness.

Helps combats oxidization

Caseo Sol also acts against metal ions, especially iron and copper, meaning that it can prevent symptoms of chemical and physical instability such as copper casse and ferric phosphate casse. As an additive to a ferrocyanide treatment, it provides greater speed and efficacy.

Great ease of use

Caseo Sol is highly soluble and does not leave the product with extraneous odours or tastes. What's more, as it forms floccules solely thanks to its acidic pH, it works efficiently even when there are no tannins present and helps avoid the risk of over-fining.

Composition

Lactic casein (60%), potassium bicarbonate E501 (40%)

Characteristics

Appearance: powder

Colour: beige

Dosage

20 g/hl as an additive to metal-removal treatment in conjunction with potassium ferrocyanide.

40-60 g/hl as a stabilizer for white wines with overly intense colour.

80-100 g/hl as a treatment to combat oxidization phenomena.

How to use

Sprinkle Caseo Sol in cold water (ratio 1:10) and stir until complete dissolution. After a short rest, add in a thin stream to the wine during pump-over.

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 109602 1 kg packs

Code 109800 25 kg bags



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