

Caseo Star

CLARIFYING AGENT FOR MUSTS AND WHITE WINES

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

A composite clarifying agent designed for treating musts and white wines, Caseo Star has been designed to simultaneously attain both the removal of unstable phenolic substances and a drastic reduction in proteins.

The presence of an electropositive colloid such as casein leads to the rapid elimination of not only catechins and leucoanthocyanins, but also metals such as iron and copper.

In the clarification of musts and white wines to prevent oxidation and cloudiness

Treating white musts with the Caseo Star clarifying agent allows you to improve the colour quality of the finished product, prevent oxidation reactions affecting the flavans and avoid the most common forms of instability, such as copper casse, clouding and protein deposits.

Treats white wines affected by oxidization

Using Caseo Star is particularly helpful in maderized wines, where it re-establishes the colour balance by inducing the oxidized phenols (which cause the colour of the wine to darken) to precipitate.

When used to clarify finished wines, it provides long-term stability while respecting the organoleptic properties of the product.

Great ease of use

Caseo Star 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-finishing.

Composition

Potassium caseinate, activated bentonite

Characteristics

Appearance: powder

Colour: beige

Dosage

30-50 g/hl in still wines, including dessert wines.

80-100 g/hl for musts and particularly cloudy wines.

How to use

Sprinkle Caseo Sol in cold water (ratio 1:10). After a short rest, add in a thin stream to the wine or must 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 110002 - 1 kg packs

Code 110200 - 25 kg bags



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