

Clean Off

CORRECTORS

Inactivated copper-enriched yeast-based maturing additive, selected for its capacity to retain the compounds responsible for off flavours in wine.

Oenological Applications

Clean Off is active on wines with considerable off flavour defects.

The polysaccharides yielded by the formula improve volume and roundness on the palate.

Instructions for use

Clean Off is a curative treatment and is only used when the defect is observed (at the end of alcoholic or malolactic fermentation for example). It is recommended in small doses on white wines and is more commonly used on rosé or red wines.

Usage:

The required quantity of Clean Off is introduced into 4 to 5 times its volume in cold water. It must be mixed vigorously to avoid lump formation which can reduce the efficiency of the treatment. The former preparation is added to the wine during gentle non-oxidative mixing.

We recommend tasting the treated wine once a day to decide when to stop or continue treatment. If the treatment is not sufficient, the formula is put back into suspension (mixing for a few minutes) and the wine is tasted the following day.

Positive results are obtained after 1 day of treatment and rarely after more than 5 days.

The wine is racked at the end of the treatment once the lees are completely sedimented. SO₂ levels must not be adjusted during treatment.

Dose rate

Usual doses vary from 5 to 30g/ hL.

It is strongly advised to optimize dosage by carrying out laboratory trials in bottles. Please refer to your oenologist.

Packaging and storage

- 1 kg bags

Store in a dry, odourless environment at temperatures between 5 and 25 °C.

The optimal use-by-date for Clean Off in its original packaging is indicated on the label.



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