

# CLEAR GT W

## POLYCOMPOUND CLARIFYING AGENT FOR WHITE MUSTS

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

Allergen free.

This polycompound clarifying agent is ideal for clarification of white musts. The careful choice of the raw materials and their optimal relationship within the formula makes Clear GT W an excellent clarifying agent.

### A modern formula

The choice of components has always been uppermost in supplying an efficient clarifying product and, at the same time, a safe one from the consumer's point of view, both in relation to current legislation on allergens, as well as satisfying the demand for products that have not been genetically modified, and the absence of products in relation to the BSE.

Furthermore the product, Clear GT W, has privileged the choice of raw materials that have vegetable origin and carefully selected mineral and inorganic components. Therefore it does not have to be reported in the wine's labelling, as prescribed by the Directive EC 2007/68. As a final note, it also meets the demands of vegan nutrition.

### Coordinated and effective action

Must clarification and consequent stabilisation of the finished wine are guaranteed by the presence of bentonite and PVPP at the same time.

The first performs a marked deproteinization function, whilst the second one, thanks to its affinity with flavonoids, reduces the risks of browning and protein-tannin compounds.

Its clarification action is therefore clear and suitable in preventing oxidative phenomena, pinking, protein cloudiness and the formation of bitter flavours, establishing and enhancing the fruity taste.

Must clarification is a fundamental point during the wine-making process and Clear GT W reduces both direct and indirect clarification costs in a single treatment.

### Respect for the product

From an organoleptic point of view, must clarification during fermentation is better than wine clarification, because there is better integration with the matrix and a reduced impact on the removal of positive aromatic molecules.

### Composition

PVPP (E1202), pea protein and bentonite (E558).

### Characteristics

Appearance: powder

Colour: white-beige

### Dosage

10-40g/hl at the beginning of fermentation.

### How to use

Sprinkle Clear GT W in water (1:10 ratio).

After a short rest, add in a thin stream to the must to be treated during pump-over.

### Storage

Store in a cool, dry place.

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

### Pack sizes

Code 110275 - 10kg bags.

