Diapol Super MV

FILTRATION ADJUVANT WITH STABILISING ACTION

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

Compound filtration adjuvant with stabilising action

Diapol Super MV was formulated by optimising the ratio between PVPP, silica gel and inert materials. The result is a product that can aid the filtration process through energetic stabilising action against unstable polyphenolic fractions and protein fractions.

For the treatment of wine, must and juice

Diapol Super MV is designed for work processes that require a drastic reduction in the content of flavans (catechins and leucoanthocyanins). It is therefore particularly effective when used in the treatment of must, moscatos and sweet filtered musts, guaranteeing stability against oxidation phenomena or protein clouding.

In red wines and rosés, Diapol Super MV is a valid adjuvant to guarantee the stability of the colouring matter.

In oxidised white wines, it eliminates the causes of the darkening of the colour, making it possible to restore the original colour characteristics.

In filtration

Diapol Super MV can be used directly in dosing filtration, but acts more forcibly when added to the bulk for tank filtration, keeping it suspended through light agitation or pumping over.

The removal of protein fractions by silica gel makes it possible to obtain wines with a low filterability index and therefore with less danger of clogging the microfiltration membrane.

Composition

PVPP, silica gel, filtration adjuvants

Characteristics

Appearance: floury

Colour: pink

Dosage

20-50 g/hl depending on the type of wine and the operating conditions

How to use

Like a normal adjuvant, it can be added directly during continuous dosing filtration, or, more conveniently, the product can be added to the bulk kept in agitation, before carrying out filtration on a suitable filter panel.

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 111900 - 10 kg bags



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