P.V.P.P. - Granulato

CLARIFICATION - VINIFICATION

Enological applications

Insoluble polyvinylpolypyrrolidone – commonly known as P.V.P.P. – is a cross-linked polymer of N-vinyl-2-pyrrolidone. When added to must or wine, P.V.P.P. Granulato has the power to eliminate the phenol-based substances which cause browning and/or organoleptic defects in certain wines.

P.V.P.P. Granulato is insoluble and adsorbs the substances responsible for browning as well as certain molecules that make musts and wines bitter

P.V.P.P. Granulato is recommended:

- for prevention: in white wines faced with difficult or long-term conservation;
- for treatment: in oxidized wines or any wine that present excessive bitterness.

Instructions for use

It is vital to swell **P.V.P.P. Granulato** by incorporating it into 10 times its weight in water; this must be done at least one hour before use.

Add P.V.P.P. Granulato and mix it thoroughly into the must or wine being treated.

Leave the product suspended in the must or wine for at least 30 minutes.

- When using the product at the fining stage: the use of P.V.P.P. Granulato may be followed by a fining procedure. It can also be left to sediment naturally.
- When using the product at the filtration stage:
 P.V.P.P. Granulato can be removed by filtering the wine though diatomaceous earth. P.V.P.P. Granulato can also be used during a kieselghur cycle; in this case the recommended dosage should be increased by 20-40%, considering the reduced contact time (be careful not to exceed the legal quantity).

Dose rate

Recommended dosage: 20-70 g/hL (maximum dosage 80 g/hL).

Packaging and storage

Code EXP67400101 - 1 kg packs

Code EXP67402001 - 20 kg drums

Sore in a dry, well-ventilated, odour free environment at a temperature between 5 and 25°C.

Once opened, the product must be used quickly.





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