

P-Star

HIGH RANGE CLARIFYING AGENT

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

Clarifying-stabilising and compound agent, specifically for quality white wines. By combining the high efficiency of the clarifying agent isinglass, PVPP's action on unstable polyphenols and the deproteinising of montmorillonites, P-Star allows one treatment to achieve high results in terms of clearness and stability with considerable savings in terms of clarification time and labour.

Innovation in the footprints of tradition

The formulation of P-Star combines the demands of modern oenology while still maintaining the link with its heritage, as well as the consumer's demands to know the composition and the possible presence of allergens in food. Therefore, the use of P-Star allows you to achieve the oenological goals set without having to label wine bottles as required by Regulation 2007/68/EC.

Clarification as a factor of stability

The clarification of white wines, thanks to the simultaneous presence of isinglass, of montmorillonites and PVPP makes colloidal equilibration and the resulting chemical and physical stability possible.

The first component acts on unstable colloids, while the second is active on the proteins; the third component, by welding together and precipitating the polyphenolic unstable fractions, prevents the appearance of browning and protein-tannin compounds.

The synergistic action of P-Star components is decisive in the removal of the danger of future oxidation, proteic cloudiness, "pinkings" and the formation of bitter tastes.

An energetic action that gives refinement

The inclusion of isinglass with a high purity and low degree of hydrolysis as a component of P-Star allows you to have an extremely effective clarifying agent and at the same time it is very respectful of the characteristics of the wine, which gives it an incomparable brightness associated with fine wines. Therefore, the use of this clarifying agent and compound agent is recommended if you want to enhance the quality and richness of the terroir of high end white or rosé wines.

Composition

PVPP, activated bentonite, isinglass

Characteristics

Appearance: powder.

Colour: beige

Dosage

30-80 g / hl according to the circumstances and operating conditions.

Ho to use

Sprinkle P-Star in water (ratio 1:10). After a short rest, add in a thin stream to the must or wine 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 109512 - 15 kg bags



Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibility of the customer. The user is always obliged to respect the national and international legislation in force.

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