

# Metalclean

## CLARIFIER AND STABILIZER MADE FROM POLYVINYLIMIDAZOLE AND POLYVINYLPIRROLIDONE IN SYNERGISTIC CO-FORMULATION WITH CHITIN DERIVATIVES AND SELECTED YEAST HULLS.

**Metalclean** is a clarifier which can simultaneously perform a powerful metal-eliminating action (high affinity with copper) on must and wine and act on potentially oxidizable molecules. The result is wines that are safe from oxidation and other forms of deterioration both through direct and indirect effects (by arresting the catalysation action of metals).

### Applications

On musts: To reduce levels of copper and other metals. To prevent forms of oxidation thanks to the synergistic action of chitosan and PVI/PVP on the polyphenols and metals in the must. **Metalclean** starts having an effect just 2 hours after being added.

On wines: To reduce levels of copper and other metals. To prevent forms of oxidation thanks to the synergistic action on the polyphenols and metals in the wine. Useful in preventing the phenomenon of pinking in white wines considered at risk.

### Composition

PVI-PVP, Chitin derivatives from *A. niger*, yeast hulls

### Characteristics

Appearance: Powder.

Colour: Ivory-cream.

### Dosage

30-80g/hl depending on specific needs and conditions (50g/hl maximum dosage allowed by Regulation (CE) no. 606/2009 – Regulation (UE) no. 1576/2015).

### How to Use

Mix with water (ratio 1:20)

After activating the product (by mixing for an hour), pour slowly into the must/wine being treated during a pump-over.

To ensure maximum efficacy, we recommend keeping the product moving as much as possible during treatment.

**Metalclean** starts having an effect just 2 hours after beginning the treatment.

To eliminate iron, it is advisable to first air the must/wine to be treated, in order to facilitate the transition of the iron to Fe<sup>3+</sup> form.

Under current EU law, the product must be taken out of contact with the wine no more than 2 days after beginning treatment by means of tangential flow filtration and/or microfiltration. We recommend carrying out tests before and/or during the treatment to establish when the objectives for the must/wine have been reached. This product must be used by a qualified oenologist and its use must be recorded on the winery log.

### 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

1 Kg



**Perdomini-IOC S.p.A.**

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy

tel. +39-045-8788611 r.a. fax +39-045-8780322

fax uff. vendite +39-045-8780122

www.perdomini-ioc.com - info@perdomini-ioc.com



At the time of printing, the information contained in this publication has been checked and deemed correct.

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