

Qi FINE MES

WINEMAKING - FINING

For fining musts and wines. A truly innovative product: natural, biodegradable, allergen-free and with no animal-origin products.

↓ APPLICATIONS IN WINEMAKING

Qi FINE MES is a liquid preparation in a 10% solution. It contains chitosan, a chitin derivative with a high density charge and unrivalled flocculation and sedimentation speeds. The power of the chitosan is enhanced through its synergy with a pea protein specially selected for its high level of reactivity to phenolic compounds, further boosted by a colloidal suspension in tartaric acid.

We recommend checking EU regulations on the use of tartaric acid in the relevant wine-growing area. The addition of 30cl/hl of **Qi FINE MES** corresponds to a concentration of approximately 10g/hl of tartaric acid.

This liquid formulation has been developed in order to achieve two primary aims:

- ease and immediacy of use (saves time, as there are no preparatory steps);
- produce an exceptionally high-quality product that provides quick flocculation and sedimentation by solubilising particles in an organic acid.

↓ HOW TO USE

Mix one part **Qi FINE MES** into two parts must or wine, then mix into the bulk of the product to be treated using a Venturi tube, or pour into the tank while agitating the product. Rack after a few days, when the lees have completely settled.

Some natural sediment may be found in Qi FINE MES, as it contains no fining agents. Shake the drum vigorously before use to obtain a homo-geneous solution.

↓ DOSAGE

- In white or rosé must:
Free-run juice: from 10 to 30 cl/hl
Pressed must: from 20 to 50 cl/hl
- In wine: from 10 to 30 cl/hl

↓ PACKAGING AND STORAGE

- 10 kg
- Store in a cool, well ventilated place away from strong odours and direct light, at a temperature between 5°C and 25°C. After opening, reclose the container tightly. Use within one month of opening.

Poiché la formulazione non contiene alcun agente di sospensione, è possibile che nel tempo si formino dei sedimenti. È consigliabile miscelare il prodotto prima dell'uso, agitando manualmente la tanica.

