

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

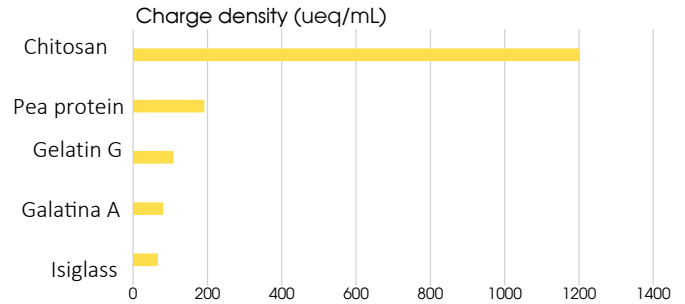
- 10 kg

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.



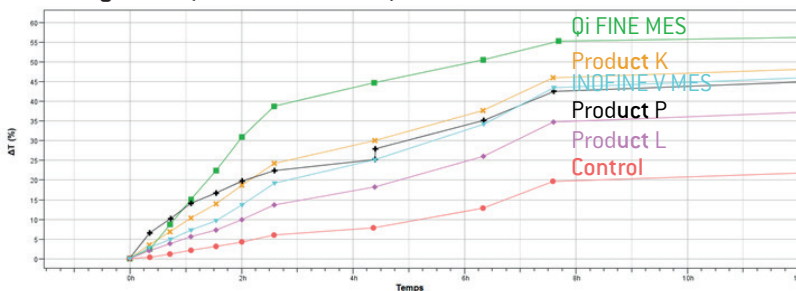
Qⁱ FINE MES

➤ **Qⁱ FINE MES**, a complex liquid preparation made from chitosan and pea protein, displays a high density charge – this means it has an exceptional capacity for agglomerating particles and forming flocs.



➤ After an analysis of the charge density of our fining formulas, we use a device that allows us to measure the parameters for the quality of the clarification within certain timeframes for each formula. Using a laser beam, we can measure the transmission level (in other words, the limpidity) of the liquid in the tube. The higher the transmission value, the greater the fining agent's capacity to form flocs and therefore clarify the wine.

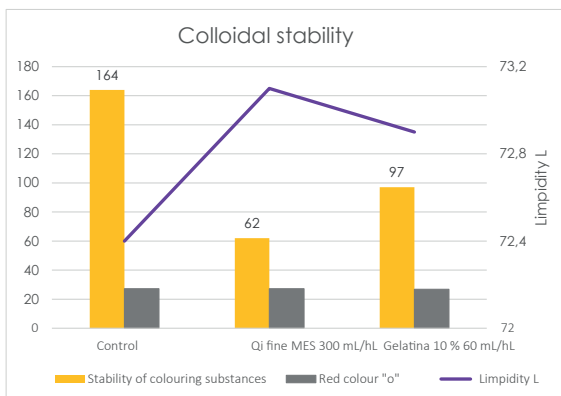
Average value (Delta transmission)



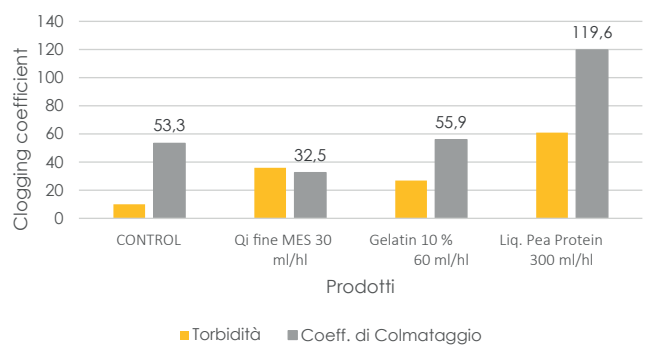
In this case, the behaviour of **Qⁱ FINE MES** is proof of its very swift flocculation ability compared with other fining agents, with an average transmission value of 40% in 3 hours – the difference can be clearly seen with the naked eye. With other fining agents, the waiting time is 6-8 hours. **Bordeaux Rosé preimbottigliamento 2018.**

Fining with **Qⁱ FINE MES** makes it possible to improve the filterability of the wine and reduce its clogging power.

Merlot 2018, heat-treatment produced, pre-filtered through diatomaceous earth, initial turbidity 10 NTU



Filtrability of the winery



Qⁱ FINE MES makes it possible to stabilize colouring substances more effectively than when using gelatin, without affecting the red pigments and with a constant L value.

Merlot 2018, heat-treatment produced, colouring substances highly unstable before fining