

SILISOL

SILICA GEL CLARIFYING OF DIFFICULT WINES

CHARACTERISTICS

SILISOL, a liquid silica sol containing 30% silicic acid is particularly well adapted to treat wines, which are difficult to clarify, wines rich in mucilages and colloids (Botrytis cinerea in particular). Its action is just as effective on white as on rosé wines.

SILISOL cannot flocculate alone: flocculation is obtained by the mutual action of silica particles with a long molecular chain protein fining agent, gelatine (**GELISOL** or **GELATIN EXTRA**) or isinglass (**CRISTALINE**).

In most cases, the combined elimination of certain bitterness due to accidental excesses of polyphenols improves the taste quality of white and rosé wines. Flocculation is rapid, lees are compact and low in volume.

SILISOL is an aqueous suspension of negatively charged silica particles.

ENOLOGICAL PROPERTIES

- Increases the clarification process
- Prevents over lining
- Leads to a better packing of lees
- Improves the filterability of wines
- Suppresses bitterness due to an excess of tannins.

APPLICATION RATE

From 1 to 10 cL/hL of **SILISOL**

Combined with : 1 to 10 cL/hL of **GELISOL**

or with : 1 to 3 g/hL of **CRISTALINE**

INSTRUCTIONS FOR USE

Dilute **SILISOL** in some wine (1 L of **SILISOL**/10 L of wine). Incorporate and carefully disperse **SILISOL** in the course of an ullage (at least 1/3 of the tank) with a metering pump or with a **DOSACOL**.

Immediately after, directly add **GELISOL** or **CRISTALINE** during the ullage, with prior dilution in cold water.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1L, 5L, 10L, 20L, 1000L

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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