

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 protein fining agent, gelatine (**GELISOL** or **GELATIN EXTRA**) or isinglass (**CRISTALINE**).

SILISOL accelerates flocculation, makes it possible to compact the lees resulting from the bonding and avoids the phenomena of overcollating.

SILISOL is an aqueous suspension of negatively charged silica particles.

APPLICATION RATE

Use according to current regulation.
For oenological and agrifoods industries.

From 1 to 5 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

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.

PACKAGING

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

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.
Open packaging: to be used quickly
Use preferably before the expiry date indicated on the packaging

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