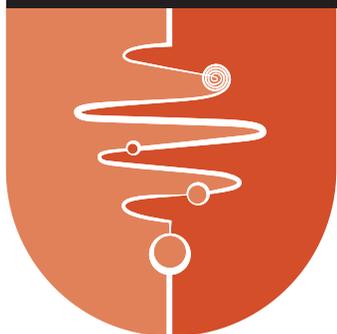


CHIARIFICANTI



P.V.P.P.

**POLYVINYL POLIPYRROLIDONE – SYNTHETIC ADSORBENT
WITH HIGH STABILIZING ACTION**

COMPOSITION



Pure P.V.P.P. (Polyvinyl polipyrrolidone) with high absorbent power.

CHARACTERISTICS



The P.V.P.P. selected by Enologica Vason is a product of high purity, characterized by a high and specific capacity to adsorb phenols, especially the tannic or the more oxidized ones.

Furthermore, it is characterized by absolute chemical inertia which makes it ideal for the treatment of fruit juices, musts and wines.

In the treatment of white wines P.V.P.P. leads to a considerable reduction of the yellow colour given by the oxidized polymers of the phenolic substances. Excellent to prevent the phenolic alteration called "pinking".

In the treatment of red wines, on the other hand, P.V.P.P. leads to minimum reduction of red colour which, in any case, is still lower than that caused by similar treatments with protein clarifiers.

APPLICATIONS



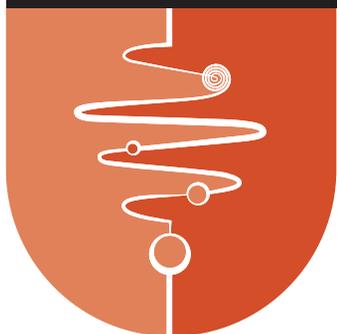
Because of its high specific activity, P.V.P.P. is recommended to both prevent and correct the effects of oxidation of the phenolic substances in prestigious wines.

In particular, it is used in clarification or filtration to improve the characteristics of oxidized white wines; to remove the yellow tone in red wines and to limit the tannin content in young red wines. Excellent in combination with FITOPROTEINA P because of their synergistic activity on polyphenols.

P.V.P.P. can be used in the treatment of grape or fruit juices.

When using P.V.P.P. comply with the relative legal regulations in force.

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**POLYVINYL POLIPYRROLIDONE – SYNTHETIC ADSORBENT
WITH HIGH STABILIZING ACTION**



DIRECTIONS FOR USE

Dissolve P.V.P.P. in some water and then add to the wine to be treated, mixing with care. The action is immediate. You can then proceed immediately with the filtration or the settling, even in combination with other clarifiers.



DOSAGE

From 2 to 15 g/hl for white and sparkling wines;
From 5 to 30 g/hl for red wines;
Higher doses for very oxidized wines.



PACKAGING

20 kg drums.



STORAGE

Store in a cool and dry place. Close carefully opened packs.



HAZARD

Based on the current European regulations the product is classified: not hazardous.