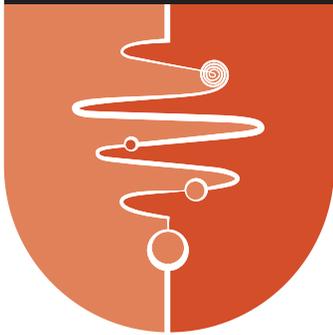


CHIARIFICANTI



MASTERVIN® COMPACT

GRANULAR POLYCOMPOUND PRODUCT
WITH A HIGH CLARIFYING AND COMPACTING ACTIVITY

COMPOSITION



Silica gel adsorbed on specific activated sodium bentonite and activated silica.

CHARACTERISTICS



The bentonite in MASTERVIN® COMPACT comes from the best deposits of the Mediterranean area. After activation, it is granulated with a process that reduces the time required for proper rehydration, being able to ensure maximum efficacy of the product. During the granulation process a specific silica gel is made to absorb, this improves the performances of the polycompound product MASTERVIN® COMPACT.

The size of the granules is such as to allow the smooth absorption of water by the product, without causing insoluble mass formation.

The characteristics of the "montmorillonitic" mineral selected and in particular the activation process makes it possible to obtain a final product that keeps a very high deproteinizing capacity (OIV method).

This feature, together with the original formulation with silica gel and activated silica, makes the product suitable in all phases of stabilization in which you wish to limit the dosage of fining agents and get shortly very compact mass.

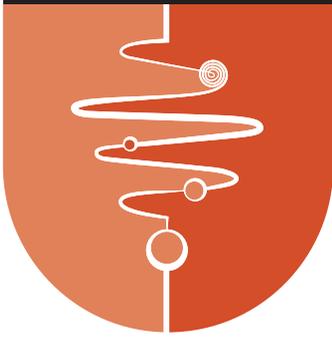
APPLICATIONS



MASTERVIN® COMPACT is normally used for the clarification of musts, wines, vinegars and fruit juices. The use of MASTERVIN® COMPACT is particularly recommended in the stabilizing clarification of wine before bottling. MASTERVIN® COMPACT is suitable for removing protein excesses that can lead to precipitation in bottled wine. Excellent also on must both during static decantation and during flotation.

When using MASTERVIN® COMPACT comply with the relative legal regulations in force.

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DIRECTIONS FOR USE

Dissolve MASTERVIN® COMPACT in water 1:10-1:20 ratio while stirring; leave fluff for several hours (at least 2-4). Before use, shake the gel and then add to the mass to be treated, making sure it is thoroughly homogenized. In the case of combined treatments with other clarifying agents of protein origin it is advisable to proceed with the treatment based on MASTERVIN® COMPACT for last in order of time. In general to improve the result of a clarification we remind the "online" dosing systems (DOSACOM® - JU.CLAS.).



DOSAGE

From 20 - 60 g/hL for clarifications of must and wines
 From 5 - 80 g/hL for clarification of white and red wines
 From 50 - 150 g/hL for clarifications of must and vinegars
 In order to determine the optimal dosage that gives the wine protein stability and clarifying effect desired, it is appropriate to perform laboratory tests: we suggest the PROTEOTEST® for protein stability and the QFT® range for testing the filterability index.



PACKAGING

20 kg bags.



STORAGE

Keep the product in a cool, dry place. Close open packs carefully.



HAZARD

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