

VI - FINI

CLARIFIER

VI - Fini is composed of inactivated yeasts, chitosan of *Aspergillus niger* and organic acids (citric acid E330, ascorbic acid L(-) E300, lactic acid L(+) E270).

ORGANOLEPTIC FEATURES

APPEARANCE powder

COLOUR beige

SCENT distinctive

APPLICATIONS

Wine clarifier, specially adapted for use in red wines.

Young red wines:

Reduces astringency, bitterness and eliminates unstable coloring matter.

Wines intended for refinement stage:

Improves clarity, reduces dryness, bitterness and enhances the sensation of sweetness.

FEATURES

VI - Fini is a complex clarifier agent, adapted to the current demands of consumers who prefer the consumption of wines free from allergens and ingredients of animal origin.

Some proteins obtained from the lysis of *Saccharomyces cerevisiae* cells have a good clarifying capacity, reduce astringency and improve the organoleptic characteristics of the wine.

The chitosan present in its formulation enhances the chelating and clarifying action.

CONSERVATION

Closed package: keep the product in a cool, dry and well-ventilated place.

Opened package, carefully seal and keep as indicated above.

PACKAGE

1 kg bags.

i Product in compliance with the International Oenological Codex and the Delegated Regulation (UE) n° 2019/934 and modifications.

i **VI - Fini** is an allergen-free product and such mention is not required on the label.

i **VI - Fini** is suitable for the production of wines for vegetarian and vegan consumers, as it does not contain animal based ingredients.

i This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

RECOMMENDED DOSE

5 – 40 g/hL

PROCEDURE

Dissolve the appropriate amount of **VI - Fini** in water (15 – 20°C) in a ratio of 1:10, shaking well (> 20 min.) in order to avoid the formation of lumps.

Add to the volume of wine to be treated, ensuring good homogenization by shaking or during pump over.

For best results, the product must be stirred in the wine for at least 30 minutes, to ensure contact of the clarifier with the entire volume of wine.

Leave to settle for sedimentation.

After 48 hours, it can be racked or filtered.