



BENTGEL

General features

Bentgel sodium-activated bentonite is obtained from a very pure and specially selected raw material and undergoes an additional activation process that enhances its natural performance. It also greatly enhances its dispersing power and colloidal properties, increasing its performance in clarification.

Bentgel results characterized by:

- very high deproteinizing action;
- very low doses of use (and related very low deposition volumes);
- easy dispersion;
- very low inert content;
- no release of extraneous odors and flavors to wines.

The high quality of bentonites used ensures complete protein deproteinization and stabilization. Bentgel can be used on all types of musts and wines, especially for wines of particular value and difficult to stabilize, or which may be affected by too "aggressive" interventions. Bentgel, given its very high deproteinizing power, is particularly suitable for use in microdoses.

Composition

Montmorillonite (bentonite) clay: 90%
Compounds derived from silica: 0-10%

Dosage

10 to 40 g/hl.

Preliminary laboratory tests are recommended, checking deproteinizing power (bentotest) and decolorizing function (DO420 and DO520). Also proceed with an organoleptic test.

How to use

1. Disperse Bentgel in cold water (1:15 ratio) with vigorous agitation until a homogeneous suspension is obtained;
2. Let the solution (gel) stand for several hours (a minimum of about 6 to 12 hours);
3. Stir again.

Packaging and storage

250 gr and 1 kg bags, 10 kg canisters.
Keep it in a cool, dry place.

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