ENOBIOFERM

CLARIFIERS

Wine

General features

Enobioferm is a versatile clarifier designed to make white and rosé musts clear without the use of allergen-containing substances, ensuring a composition free of ingredients subject to mandatory labeling. This clarifier operates comprehensively through a formulation that works synergistically on musts, providing a wide range of benefits.
Key features:

- Broad-spectrum effect: Enobioferm works comprehensively and multifunctionally on musts, providing a broad-spectrum solution to improve their clarity and purity.
- Key components: the formulation of Enobioferm includes PVPP, bentonite and peels. PVPP sequesters oxidized substances, helping to produce wines with a clean flavor profile. Bentonite acts on proteins to stabilize the finished product, while the rinds, rich in mannoproteins, contribute to complete fermentation and optimize the wine's smoothness and body.
- Versatile applications: Enobioferm can be used in the middle phase of fermentation to clarify and purify the must, ensuring complete fermentation of the sugars and obtaining wines free of oxidized compounds. It is also useful for refermentation, sparkling wine production and overcoming fermentation stuckness due to its adsorptive power on fermentation inhibiting substances.
- Use on finished wine: Enobioferm can also be used on finished wine, with a significantly positive impact on organoleptic characteristics.

Composition

PVPP
Activated bentonite
Cell walls

Dosage

50-150 g/hl.
The maximum dose is recommended in the case of botrytized grapes.

How to use

Dissolve Enobioferm in water at 20°C and let it stand for at least 2 hours.
Stir the solution for 10 minutes and add to the fermenting wort by pumping over.

Packaging and storage

1 kg and 10 kg bag.
Store in a cool, dry place away from heat sources.

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