

BENT'UP

FINING WINES

High-performance active sodium bentonite granules for flotation

↙ OENOLOGICAL APPLICATIONS

Specifically for use in flotation

BENT'UP is a montmorillonite clay that is particularly suitable for flotation.

In the trials conducted, **BENT'UP** proved to be extremely high-performing, combining effectiveness as a clarifier, sediment compaction and rapid floating times.

For the clarification and stabilization of must and wine

BENT'UP has excellent clarifying properties. Indeed, thanks to the negative charges present on the surface, it is able to adsorb molecules of the opposite charge and, above all, protein.

In the clarification phase for must and wine, **BENT'UP** is effective in removing protein fractions, enzyme complexes with oxidase activity (polyphenol oxidase) and unstable phenolic fractions. The action of **BENT'UP** is beneficial to young wines, both for good clarification and for improving the stability of the finished product over time. In white wines, the elimination of thermolabile protein makes it possible to prevent potential clouding. In red wines, the removal of some particularly reactive polyphenolic fractions makes it possible to reduce the precipitation of coloring matter in the bottle.

↙ INSTRUCTIONS FOR USE

Add **BENT'UP** to cold water (ratio 1:20). Leave to stand for 3-6 hours, homogenize the solution and add it to the must or wine while pumping over.

*The granulated form of **BENT'UP** means that there is no annoying dust for the operator and that the product is easily dispersed without forming lumps. Finally, thanks to the quality of the raw materials used, **BENT'UP** does not release extraneous odors or flavors into the wine.*

↙ DOSE RATE

- 30-80 g/hL or more in the most difficult cases.

↙ PACKAGING AND STORAGE

- 25 kg bags

Once made up, the formula is to be used the same day.

Store in a dry place, free of odours, at a temperature between 10 and 25°C, protected from air currents and light.