

PVVIN

Anti-oxidation fining agent for musts and wines

CHARACTERISTICS

PVVIN is a polyvinylpolypyrrolidone (PVPP) fining agent that selectively removes phenolic compounds responsible for browning in musts and wines. Although it does not modify the wine's organoleptic profile, removal of oxidized notes makes wines treated with **PVVIN** much fresher.

PVVIN removes catechins and leucoanthocyanins, thereby preventing the wine from developing oxidized notes and decreasing the combined sulphur dioxide fraction.

APPLICATIONS

When used in white and rosé musts and wines, **PVVIN** removes the compounds responsible for oxidation and enhances the treated wine's organoleptic characteristics.

When used in already oxidized wines, **PVVIN** reduces darkening caused by oxidation.

ORGANOLEPTIC QUALITIES

Applying **PVVIN** refines treated wines' gustatory characteristics.

COMPOSITION

PVPP.

DOSAGE

Must	
Preventive treatment	10 - 30 g/hl
Curative treatment	30 - 50 g/hl

White and rosé wines	
Slightly oxidized	15 - 30 g/hl
Strongly oxidized	30 - 50 g/hl

Red wines	10 - 50 g/hl
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Maximum legally permitted dose: 80 g/hl

Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, as this may vary widely according to each wine's individual characteristics.

INSTRUCTIONS FOR USE

- Dissolve the **PVVIN** in 10 times its weight of water, then mix thoroughly.
- Add the solution to the wine to be treated and pump-over to ensure it is thoroughly mixed.

Precautions for use:

For **PVVIN** to be effective, it is important to ensure the solution is thoroughly mixed throughout all of the must or wine to be treated.

PHYSICO-CHEMICAL PROPERTIES

Moisture [%]	< 5
Sulfated ash [%]	< 0.4
N,N'-Divinylimidiazolindione [ppm]	< 2
N-Vinylpyrrolidone [ppm]	< 10
Heavy metals [ppm]	< 10
Water solubility [%]	< 0.5
pH	5.0-8.0
Nitrogen [%]	11.0-12,8
Absorption effectiveness: catechin [%]	> 55
Arsenic [ppm]	< 2
Lead [ppm]	< 2

PHYSICAL APPEARANCE

Fine white powder.

PACKAGING

0.5-kg or 20-kg packs.

STORAGE

Store in the original packaging in a cool, dry, odour-free place.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.