

VINIGEL FORTE

Powerful fining agent and colloidal stabilizer

CHARACTERISTICS

Vinigel FORTE is a highly hydrolyzed gelatin designed to ensure high reactivity in colloid-rich and hard-to-clarify wines.

It is available in both powder and easy-to-use liquid format.

APPLICATIONS

Specially designed to fine young red, rosé and white wines. Highly recommended for hard-to-clarify press wines.

Vinigel FORTE's high reactivity quickly establishes colloidal stability, rapidly and significantly improving limpidity.

COMPOSITION

Vinigel FORTE (powder): Atomized porcine gelatin.

Vinigel FORTE (liquid): Porcine gelatin in aqueous solution.

DOSAGE

Vinigel FORTE (powder)	
White and rosé wines	2 - 5 g/hl
Red wines	5 - 15 g/hl
Vinigel FORTE (liquid)	
White and rosé wines	10 - 25 ml/hl
Red wines	20 - 60 ml/hl

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

Vinigel FORTE (powder):

1. Dissolve the **Vinigel FORTE** in ten times its weight of cold water, then mix thoroughly.
2. Once dissolved, add the solution to the wine to be treated and mix thoroughly.

Vinigel FORTE (liquid):

1. This product may be applied directly to the must or wine to be treated. To aid thorough mixing, dilute the product in 2–4 times its volume of wine.
2. Add the solution to the wine, preferably with a metering pump. Mix thoroughly.

Precautions for use

As **Vinigel FORTE** is highly hydrolyzed, there is a risk of over-fining when applied to white and rosé wines. It should therefore be used in combination with silica sol (**SILISOL**) or high-quality bentonite (**MAXIBENT**). First add the **Vinigel FORTE** to the wine and then leave to act for at least 4 hours before adding the silica sol or bentonite.

PHYSICAL APPEARANCE

Vinigel FORTE (powder): Very fine yellowy-amber granules.

Vinigel FORTE (liquid): Slightly viscous transparent amber liquid.

PACKAGING

Vinigel FORTE (powder): 15-kg packs.

Vinigel FORTE (liquid): 5-kg, 23-kg and 1100-kg containers.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

pH (1%)	5-7
Moisture (%)	< 15
Ash (%)	< 2
SO ₂ (mg/kg)	< 50
Fe (mg/kg)	< 50
Pb (mg/kg)	< 5
Hg (mg/kg)	< 0,15
As (mg/kg)	< 1
Cd (mg/kg)	< 0,5
Total microorganisms (CFU/g)	<10 ⁴
<i>E.coli</i> (CFU/g)	Absent
<i>Salmonella</i> (CFU/25 g)	Absent
<i>Staphylococcus aureus</i> [UFC/g]	Absent
Total coliforms	Absent
Liquid format	
SO ₂ (ppm)	2000–4000
pH	3.9-4.9
Density (g/ml)	1.04–1.10
Turbidity (NTU)	<80

STORAGE

Store in the original packaging in a cool, dry place.

Vinigel FORTE (liquid): once open, use rapidly.

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

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