

SILISOL

SILICA GEL

CLARIFYING OF DIFFICULT WINES



CHARACTERISTICS

- ◆ **SILISOL**, a liquid silica sol containing 30% silicic acid is particularly well adapted to treat wines, which are difficult to clarify, wines rich in mucilages and colloids (Botrytis cinerea in particular).
Its action is just as effective on white as on rosé wines.
- ◆ **SILISOL** cannot flocculate alone: flocculation is obtained by the mutual action of silica particles with a long molecular chain protein fining agent, gelatine (**GELISOL** or **GELATIN EXTRA**) or isinglass (**CRISTALINE**).
- ◆ In most cases, the combined elimination of certain bitterness due to accidental excesses of polyphenols improves the taste quality of white and rosé wines.
- ◆ Flocculation is rapid, lees are compact and low in volume.
- ◆ **SILISOL** is an aqueous suspension of negatively charged silica particles.
- ◆ **SILISOL** :
 - Increases the clarification process
 - Prevents over lining
 - Leads to a better packing of lees
 - Improves the filterability of wines
 - Suppresses bitterness due to an excess of tannins.

DOSAGE

- ◆ In conformity with applicable regulations
- ◆ For enological and food industry use
- ◆ From 1 to 10 cL/hL of **SILISOL**
Combined with : 1 to 10 cL/hL of **GELISOL**
or with : 1 to 3 g/hL of **CRISTALINE**

INSTRUCTIONS FOR USE

- ◆ Dilute **SILISOL** in some wine
(1 L of **SILISOL**/10 L of wine)
- ◆ Incorporate and carefully disperse **SILISOL** in the course of an ullage (at least 1/3 of the tank) with a metering pump or with a DOSACOL.
- ◆ Immediately after, directly add **GELISOL** or **CRISTALINE** during the ullage, with prior dilution in cold water.

STORAGE

- ◆ Keep unopened packages away from light in a dry and odourless area.
- ◆ Open package: use rapidly
- ◆ Use before the best before date (BIUB) stamped on package.