

QALISOL

A combination of different selected isinglass
Clarification, fining and respect of great red wines

CHARACTERISTICS

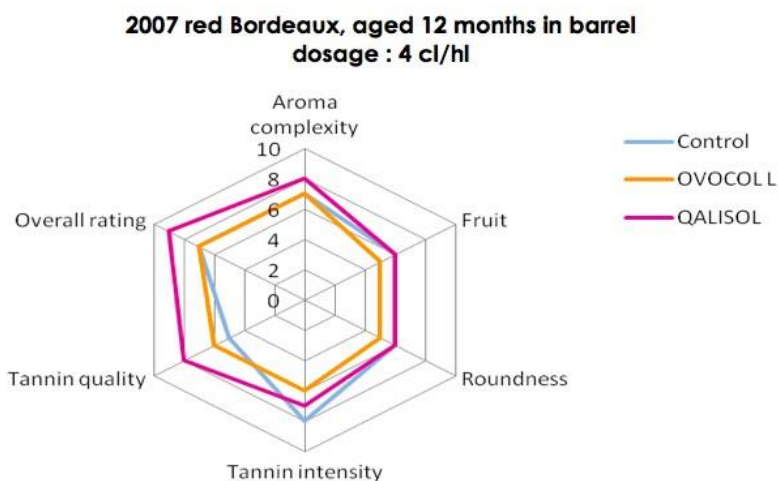
QALISOL is a non-allergenic protein alternative to albumen.

QALISOL is a combination of different isinglass selected according to their purity and degree of hydrolysis. Thanks to this selection, **QALISOL** displays exceptional fining qualities.

Indeed, **QALISOL** is characterized by its extremely delicate action: it softens the structure while preserving its balance, and fully respects the aromas and typicity of wines.

More specifically, **QALISOL** prevents the development of drying notes, which sometimes appear after albumen fining.

QALISOL respects the tannin quality as shown in the following graph:



QALISOL allows to fine great red wines according to traditional practices without using allergenic products.

QALISOL prepares and facilitates filtrations. It prevents precipitation of colloidal matter in bottles.

APPLICATION RATES

3 to 5 cL/hL

INSTRUCTIONS FOR USE

Shake flask before opening.

Add **QALISOL** during pumping over, using a metering pump or a DOSACOL (fining connection).

Ensure proper homogenization in the tank.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1 L flask - box of 15 x 1 L.
20 L container.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.

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