

# ICHTYOCOLLE

ICHTYOCOLLE is a fish-based fining agent adapted to high-grade white and rosé wine fining and clarification. ICHTYOCOLLE restores high organoleptic clarity and remarkable brilliance to treated wines.

## SPECIFICATIONS

ICHTYOCOLLE is an exceptionally pure powder, dehydrated by freeze drying, which maintains the natural components. ICHTYOCOLLE is a citric acid-based preparation which facilitates dissolution in water on implementation.

ICHTYOCOLLE is suitable for treating other beverages (beer, cider...).

## OENOLOGICAL APPLICATIONS

- For wines showing bitterness, ICHTYOCOLLE enables the elimination, by flocculation, of the polyphenols which are responsible for this character, while maintaining organoleptic qualities.
- In the case of viscous wines (sweet white wine types derived from botrytised harvests), ICHTYOCOLLE improves filterability by acting on gums and mucilages.
- ICHTYOCOLLE reduces the risk of wine browning.

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- ICHTYOCOLLE brings about flocculation with extremely fine elements forming particles in suspension which are very slow to sediment. It is recommended to observe a 2 to 3 week time period before racking, in order to limit clogging effects.

Reduces overfining.

Combining ICHTYOCOLLE with SILIGEL favours sedimentation and improves lees settling.

### DOSAGE

- Treatment dosages are previously specified by laboratory testing.

Recommended dosages of ICHTYOCOLLE can be defined as follows :

1 to 3 g/hL of dry matter equivalent (100 to 300 mL/hL of prepared solution).

## IMPLEMENTATION

Dissolve the ICHTYOCOLLE at a rate of 10 g/L (100 litres for 1 Kg) by stirring with the help of a blender.

Leave to swell for around 2 hours, then vigorously stir to divide up the particles and obtain the best possible dispersion. If gelling appears too quickly, it is recommended to dilute the solution with a supplementary volume of water (around 10%). The prepared solution must be used within 24 hours.

Rapidly incorporate the solution into the total wine volume, and homogenise.



## STORAGE

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Store in a cool, dry place.

All open packages must be used rapidly, avoid storing opened packaging.

## PACKAGING

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250 g bag (5 Kg box).

500 g bag (7,5 Kg box).

