








FINING

CLAIRBOUTEILLE P

Riddling agent

	<p>COMPOSITION Preparation of selected bentonites.</p>
	<p>GENERAL CHARACTERISTICS Clairbouteille P is a specific fining agent for the clarification of sparkling wine produced using the traditional (<i>champenoise</i>) method. The synergistic action of the different bentonites in the blend makes Clairbouteille P very effective and capable of reducing processing times for both manual and automatic riddling. Clairbouteille P prevents yeast adhesion to the bottle throughout wine aging during riddling and allow for lees to slide quickly towards the neck without leaving traces on the glass. Clairbouteille P is easy-to-use, does not interfere with yeast lysis and produces compact lees: thus, reducing the loss of wine at the <i>dégorgement</i>.</p>
	<p>APPLICATIONS ▪ Specific fining agent for manual and automatic riddling.</p>
	<p>DOSAGE 3-5 g/hL (0.25-0.4 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Rehydrate Clairbouteille P in 30 parts chlorine-free water for 24 - 72 hours. Dilute again in 2 - 3 parts of water and add homogenously to the <i>ped de cuve</i> (starter). Keep Clairbouteille P in contact with yeast for at least 30 minutes. Then add the mixture of Clairbouteille P and yeast to the <i>tirage</i> tank while stirring. Continue stirring throughout bottling. Warnings: ▪ Never add Clairbouteille P directly to the <i>tirage</i> tank. ▪ If using other <i>tirage</i> processing aids, add them before incorporating Clairbouteille P. During <i>Tirage</i> Do not shake bottles before manual or automatic riddling. Sediment resuspension can break the flocs and make clarification difficult.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 0.5 kg, 10 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product made of raw material that is in compliance with: Codex Oenologique International Product for enological use, in accordance with: Reg. (EU) N. 2019/934 Product approved for winemaking by the TTB: listed under 24.246 21 CFR §§ 182.2727, 182.2729, 184.1155 (GRAS) Legal limit N/A</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.