

## **ICHTYOCOLLE New Formulation** **(ISINGLASS READY TO USE)**

**ICHTYOCOLLE New Formulation is a proteigenous clarifying agent, sourced from fish bladders, and particularly adapted to white wine (and rosé wine) fining.**

### **1 - CHARACTERISTICS:**

Obtained by low temperature dehydration, **ICHTYOCOLLE New Formulation** has a high grade of purity. **ICHTYOCOLLE New Formulation** is specially formulated for quick dissolving in order to ease its preparation, while respecting the characteristics of genuine Isinglass.

### **3 - PROPERTIES:**

**ICHTYOCOLLE New Formulation**, will:

- Act on pectin and glucan compounds, mainly for sweet wines made of botrytised grapes and will improve significantly the filterability of wines showing clogging properties.
- Eliminate bitterness by flocculating with polyphenols, while respecting the aromatic & flavour profile of wines.
- Decreases the risk of browning.
- Enhances the brightness of white wines.

**ICHTYOCOLLE New Formulation** does not produce over fining. An association with SILIGEL, improves the settling and helps to get compact lees.

### **2 - DIRECTION FOR USE:**

- Dissolve **ICHTYOCOLLE New Formulation** in 100 times its weight in water (100 L/1 Kg).
- Let swell for 2 hours.

**Average dose : 10 to mg/L (10 to 30 ppm)**

- Mix strongly to break down the particles in order to obtain to best dispersion as possible and form a light gel. If the formation of gel appears quickly, and the solution is hard to homogenize for a good dispersion, we recommend to dilute with extra water (about 10%) to improve the dissolving.
- Add the solution quickly during a pumping over into the overall volume of wine to be treated. Homogenize.

### **3 - PACKING and PRESERVATION :**

Available in 100 g and 250 g packs  
Keep in a dry and cool temperature room.

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