

Silisol

Liquid silica sol — ideal flotation and fining agent

CHARACTERISTICS

Silisol is a colloidal solution in the aqueous phase with a 30% silica particle content. Its use enhances lee compacting during fining and accelerates settling. When used in flotation, it rapidly forms compact flocules.

APPLICATIONS

Applied in conjunction with gelatine (**Vinigel**) and bentonite (**Maxibent**), it can be used with all musts to accelerate flotation and enhance the process's effectiveness.

Its use is recommended in white wines with high levels of protein instability that require high doses of bentonite to stabilize the proteins. Adding Silisol at an early stage minimizes aromatic losses and, above all, increases lee compacting.

ORGANOLEPTIC QUALITIES

Preserves wines' aromatic character.

COMPOSITION

Silica sol.

DOSAGE

MUSTS	10 – 20 ml/hl
WINES	30 – 100 ml/hl

Dosage will vary according to the degree of limpidity and lee compactness desired. It is recommended to perform shaker tests before application and to use the flotation equipment's dosing meter to optimize the dosage.

In wines, it is recommended to perform laboratory tests before application to determine optimal dosage, as this may vary widely according to each wine's individual characteristics.

INSTRUCTIONS FOR USE

In flotation:

1. Dilute the Silisol in 4 times its weight of water.
2. Mix the solution thoroughly.
3. The product is now ready to use.

In white and rosé wines:

1. Ready-to-use product: simply add the Silisol and mix thoroughly.

PHYSICAL APPEARANCE

Slightly viscous transparent liquid.

PACKAGING

25-kg and 1200-kg containers.

PHYSICO-CHEMICAL PROPERTIES EP 019 (REV.5)

SiO ₂ [% p/p]	29 - 31
pH	8 - 10.5
Na ₂ O [%]	0.29 - 0.35
Heavy metal [mg/kg]	< 10
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
As [mg/kg]	< 3

STORAGE

Store in the original packaging in a cool, dry, odour-free place.

Once open, use as soon as possible.

Best before: 2 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.