



COLLE PERLE

Red, White, Fruit

For treatment of astringent wines

CHARACTERISTICS

Colle Perle is a hydrolyzed gelatin solution. Primary uses are clarification and the removal of bitter tannins and phenolics. Colle Perle flocculates and settles well. Desirable aromas and flavors are retained while harsh characters are removed. It is particularly useful to optimize potential of hard pressed product. In white wines it can be used in conjunction with bentonite to compact lees. Bench trials are recommended.

RECOMMENDED DOSAGE

800-1500 ppm	80-150 mL/hL	3.0-5.7 L/1000 gal
--------------	--------------	--------------------

DIRECTIONS FOR USE

For additions to juice: Dilute Colle Perle 1:1 w/w in water. Add at the beginning of cold settling and mix evenly and completely throughout the juice. When used in juice Colle Perle should be used in conjunction with bentonite or Gelocolle to improve settling. Racking should be done after 1 week.

For addition to wine in barrels: Dilute Colle Perle 1:1 w/w in water. Stir vigorously into the wine to ensure thorough distribution. Racking should be done after 1 week. Filtration is possible 48-72 hours after fining with Colle Perle.

For addition to wine in tanks: Dilute Colle Perle 1:1 w/w in water. Add gradually to the wine during a pump-over to ensure even distribution. Alternatively add through a racking valve while using a tank agitator for even distribution. Racking should be done after 1 week. Filtration is possible 48-72 hours after fining with Colle Perle.



Note: Maximum clarification is achieved after one week. This is when filtration is most productive. For wines intended for aging, a second racking one week after the first racking will produce the best results. It is not recommended to leave gelatins in wine for more than 30 days.

BENCH TRIAL PREPARATION

Prepare a 10% solution of Colle Perle by mixing 10 mL Colle Perle with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (*Per 375ml bottle*):

<u>Target Addition</u>	<u>L/1000 gal</u>	<u>mL's of 10% Lab Dilution</u>
80 mL/hL	3.0	3.0
100 mL/hL	3.8	3.75
120 mL/hL	4.5	4.5
130 mL/hL	4.9	4.9
140 mL/hL	5.3	5.3
150 mL/hL	5.7	5.7

Allow wine samples to settle a minimum of 24 hours before viewing results.

PACKAGING and STORAGE

Dated expiration. Store in a dry odor-free environment at or below 25°C (77°F).

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

Document Edited 6/16/10

