

# PVPP

## Polivinilpolipirrolidone

### DESCRIPTION

The PVPP is a soluble polivinilpolipirrolidone to eliminate the phenolic substances and products derived from their oxidation. Its use is allowed under the legislation currently in force. Its quality and purity were tested by specialized laboratories.

### WINE APPLICATIONS

- Elimination of phenols in excess
- Harmonization of taste
- Clarification of wine rich in color
- Gets the freshness to the oxidized stationary and sparkling wines

Reduces the variations in taste and color due to tannins and oxidation processes.

### DOSE AND METHOD OF USE

The maximum dose allowed by law is 80 g/hl.

Preventive treatment: 15 – 40 g/hl

Oxidized wine and/or get older: 30 – 70 g/hl

Strong oxidation: until a 80 g/hl

Maximum dose can be used with wines particularly oxidized and aged

It can be added directly into the must or wine. A better treatment effect is obtained by preparing a suitable solution of PVPP-wine to be added to the mass.

In case of combined treatments, add PVPP about 2 hours before the addition of other agents. The separation by filtration may take place after 1 day.

### PACKING AND STORAGE

Bags of 1 Kg

Keep away from moisture and odors. Once opened, reseal it.

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The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. Also, they should not be considered an express or implied warranty or condition for the sale of this product.



Via della Meccanica, 15 Z.I. – 72015 Fasano (Br) Italy  
Info: +39 080 4391346      +39 0438 1736077      www.lafood.it      info@lafood.it  
C.F./P.IVA 04489620262