

# FENOL FREE

## SELECTIVE ELIMINATION OF VOLATILE PHENOLS

### COMPOSITION

Enological activated carbon

### GENERAL FEATURES

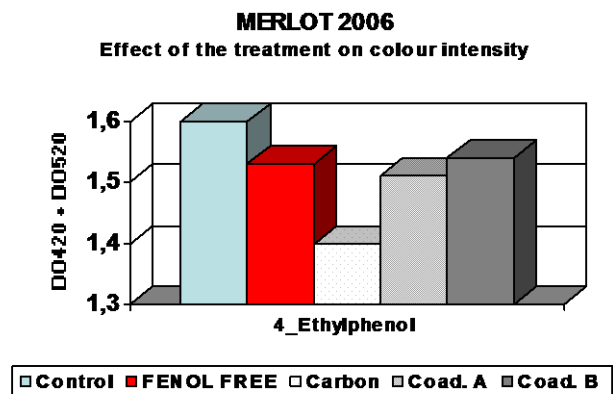
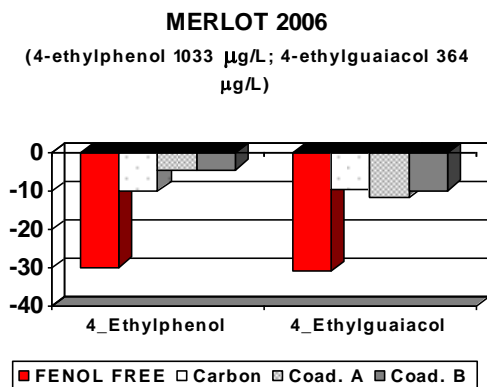
Appearance: black amorphous powder

FENOL FREE is extremely effective ve in the correction of wines which present evident defects caused by the development of *Brettanomyces/Dekkera*

The raw material of which FENOL FREE is composed, was selected with an accurate screening completed at the *Centro di Ricerca per l'Enologia di Asti*, among numerous enological coadjunts.

FENOL FREE was the most effective coadjunt because

- with only 20 g/hL of product there was a 30% reduction of the volatile phenol content;
- during the wine tasting, the testing panel composed of 13 expert judges, preferred the treated wine.



Due to its high efficiency, minimal additions of FENOL FREE are proven to significantly reduce volatile phenols, resulting in an overall improved wine aroma without affecting color and structure.

**Warning:** FENOL FREE is not effective for the microbiological stabilization of the wine. It does not eliminate *Brettanomyces/Dekkera* cells but it removes the volatile compounds produced by this microorganism.

### APPLICATIONS

Treatment of wines that present unpleasant animal, stable, band-aid, tempera, etc., odours which can be attributed to the presence of volatile phenols (ethylphenols and vinylphenols)

### DOSAGE

20-40 g/100L (1.7-3.4 lb/1000 gal)

Maximum dose allowed by the UE: 100 g/100L (8.5 lb/100 gal).

It is recommended that laboratory tests be carried out beforehand to determine the optimal doses.



## *Selective fining agents*

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# FENOL FREE

### INSTRUCTIONS FOR USE

Sprinkle the product into a little water or wine. Add uniformly into the wine while pumping over, better using a Venturi tube. Contact time: 48-72 hours.

### PACKAGING AND STORAGE

10 kg bag

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above. Warning: product tends to absorb odours.

Product approved for winemaking, in accordance with:  
Regulation (EC) N. 606/2009