

# AFFIMENTO

**Food grade gelatin solution specifically developed for the gentle fining of red wines.**

## CHARACTERISTICS

**AFFIMENTO** is a protein fining agent obtained from slightly hydrolyzed food grade gelatins of high purity.

**AFFIMENTO** has been specifically developed for red wine fining.

Trials showed that **AFFIMENTO** was as efficient as albumin and allowed for gentle clarification and smooth fining of red wines.

**AFFIMENTO** contains several gelatins with different degree of hydrolysis and molecular weights comprised between 80,000 and 140,000 Daltons.

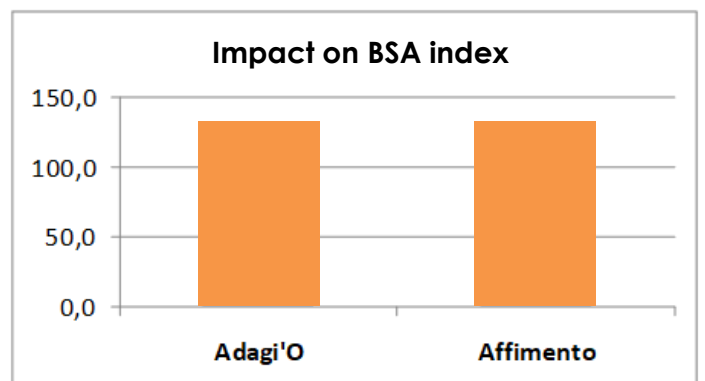
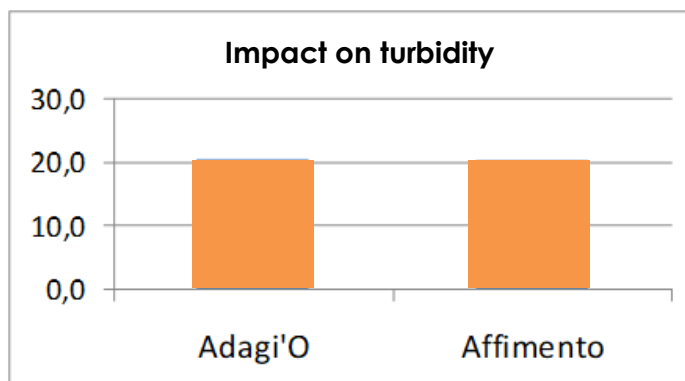
This distribution has been studied in order to develop a gentle fining agent for wines with an efficiency very similar to albumin, which allowed to remove the harshest tannins while preserving the qualities of the wine.

## ENOLOGICAL PROPERTIES

- Clarification of red wines aged in barrels and/or rich in polyphenols.
- Removal of astringent tannins.
- Preserves the organoleptic properties of wines.

Comparative trial with a Bordeaux (Cabernet-Sauvignon/Merlot) after 12 months of barrel ageing, for which it had been previously determined that Adagi'O was the most suitable fining agent.

During this trial, Affimento and Adagi'O (albumin) were applied at the rate of 5 g/hL of active ingredient (i.e. 3.5 cL/hL of Adagi'O and 10 cL/hL of Affimento were added).



Clarification was as efficient with **ADAGI'O** than with **AFFIMENTO**.

The BSA index allows to measure the astringency in wines: the higher the BSA, the higher the astringency. Concerning the fining of the Bordeaux wine, the efficiency of **AFFIMENTO** was similar to **ADAGI'O** with regards to astringency removal.

Thanks to its production process, **AFFIMENTO** allows to achieve an excellent clarification and astringency removal.

**AFFIMENTO** also refines wines.

### APPLICATION RATE

---

Between 5 cL/hL and 15 cL/hL.  
Preliminary trials are recommended.

### INSTRUCTIONS FOR USE

---

Slowly pour the entire solution into the wine and ensure homogenization by using a metering pump or a Venturi system.

#### **Precaution for use:**

For oenological and specifically professional use.  
Use according to current regulation.

### PACKAGING

---

5 L.

### STORAGE

---

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.  
Once open: use quickly.

*Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.*