



TECH POINT

PERFECTA

A NEW GENERATION OF BENTONITE

Combine **protein stabilization** and **clarification** of your wines

PERFECTA is the result of **research to select the right combination of a specific bentonite and silicon dioxide** to stabilize wines while respecting their aromatic and organoleptic profile.



Promotes **protein stabilization**.
Can also be used on must.



Ensures **fast** and effective **clarification** with excellent sedimentation.



Respects the **organoleptic characteristics** of the wine.



An **economical** solution.

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A POWERFUL DEPROTEINIZER

Bentonite is structured in **layers**. The space between layers can absorb water, causing it to swell and disperse. The cations on its surface (positively charged particles) are released and are then exchanged against proteins which, at the wine's pH, are positively charged. The **unstable proteins that get trapped** precipitate and can be removed by racking. PERFECTA is **activated sodium bentonite**, which gives it added swelling ability and consequently higher deproteinizing power than many bentonites on the market (Figure 1).

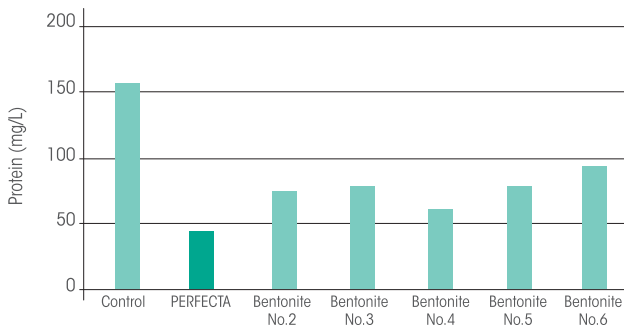


Figure 1. PERFECTA's deproteinizing power compared to 5 other bentonites available on the market. Trials were conducted with white wines produced from Garganega (Italy, 2020).

POWERFUL COMPACTION

The silica fraction in PERFECTA's composition makes **the preparation heavier** and puts pressure on the deposit, ensuring **optimal compaction**. PERFECTA is among the top 3 bentonites tested for **sedimentation power** (Figure 2).

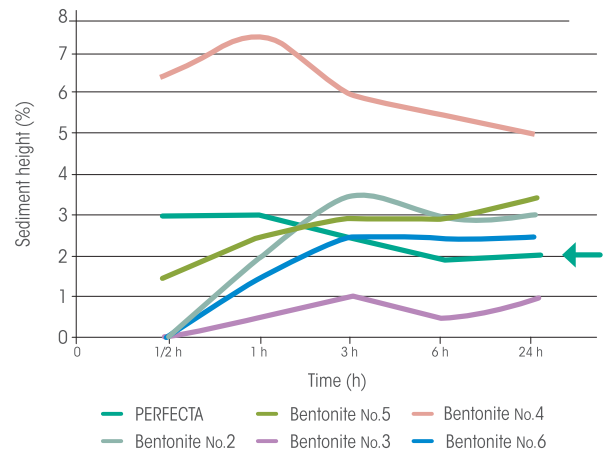


Figure 2. PERFECTA's compacting power compared to 5 other bentonites available on the market. Trials were conducted with rosé wines produced from Pinot Noir (Italy, 2020).

THE BEST COMPROMISE BETWEEN PROTEIN STABILIZATION AND SEDIMENTATION

PERFECTA is **the optimum combination** of protein elimination and deposit sedimentation (Figure 3.). The bentonite's effectiveness can be assessed by calculating the variation between the initial and the final turbidity with a heat test. Turbidity largely defines protein instability and the height of the sediment that is formed (%). The lower the ratio, the better the bentonite. **The coefficient thus obtained for PERFECTA is the lowest, which corroborates its balance between stabilization and sedimentation.**

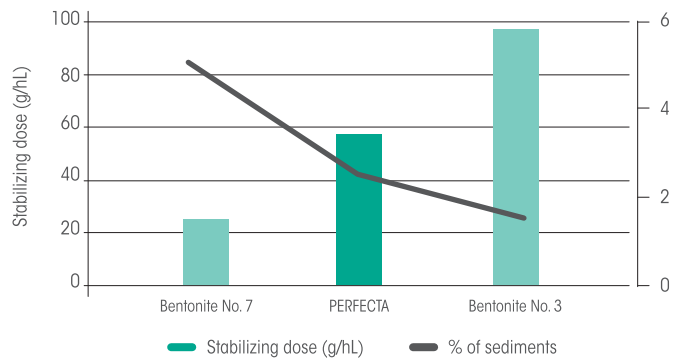
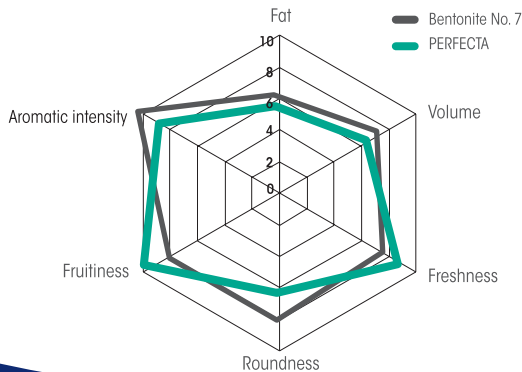


Figure 3. The relation between stabilization and sedimentation achieved with PERFECTA and two other bentonites available on the market.

Aroma profile of a Prosecco base wine treated with PERFECTA, compared to another bentonite.



A POSITIVE IMPACT ON THE AROMA PROFILE

PERFECTA enhances the fresh, fruity aromatic profile of wines, particularly sought after in sparkling base wines.