



**IMPROVING CLARITY AND FILTERABILITY
REFINEMENT OF SENSORY ATTRIBUTES**

COMPOSITION

Powdered Isinglass

GENERAL CHARACTERISTICS

FINECOLL is produced from fish bladders.

The preparation of FINECOLL results in a particularly delicate form of isinglass, especially suited for the clarification of white and rosé wines. FINECOLL gives clarity and brilliance to wine and its slow rate of flocculation removes fine particles in suspension. Once the flocculation is complete, sedimentation occurs rapidly.

As isinglass is scarcely affected by colloids, FINECOLL is well-suited to clarify difficult wines, especially those made from botrytized grapes. As a result, filterability is made easier.

FINECOLL is not an alternative to filtration, but its use makes for a more effective filtration. After clarification, filtration yield is greatly improved.

FINECOLL eliminates bitter structure and prepares wines for stabilization.

After a carbon treatment, isinglass compacts fine carbon particles and allows their complete removal by filtration. This usually results in a shorter contact time between wine with carbon.

Isinglass is usually considered to be a sharpening or finishing treatment. Recommended treatment levels are only about 1-2 g/hL (0.08-0.16 lbs/1,000 gal). At these rates, the addition of counterfining agents such as tannin or silica gel is not necessary. Isinglass has been shown to be particularly effective in fining wines which have undergone malolactic fermentation. For this application, the recommended treatment levels would be 3-4 g/hL (0.24-0.32 lbs/1,000 gal). SILFLOC at the level of 2-4 cL/hL (2-4 oz/1,000 gal) should also be added for optimal action, clarity, filterability and sensory characteristics.

In Champagne, for *blanc de noir*, clarification preference has traditionally favored tannin-gelatin, with isinglass being reserved for *blanc de blanc*. Preference for isinglass is now being seen even for *blanc de noir*.

The effect upon clarification and filterability is not the only consideration; the overall sensory effect is improved. Preliminary trials with isinglass are strongly recommended to evaluate sensory impacts.

FINECOLL is produced as white granules which are obtained from fragments of bladders of fish, and will dissolve completely in cold water.

Recommended Concentration for use: 10 grams of FINECOLL per liter of water

APPLICATIONS:

In order to achieve successful clarification, the following indications should be followed:

- Low temperature - below 10°C (50 °F) if possible.
- Stable temperature to avoid convection currents, which may disturb flocculation.
- The absence of supersaturated CO₂ to prevent gas from being liberated and disturbing flocculation. After malolactic fermentation, air exposure is always recommended as the addition of oxygen is indispensable to successful fining.
- Free sulfur dioxide levels of 20-30 mg/L to inhibit the activity of yeast and bacteria.
- Slowly add the isinglass to the entire container to be treated. If possible, use a dosing pump or a Venturi tube to add the solution.
- Avoid the introduction of air bubbles.
- The use of tannin is rarely necessary when using FINECOLL. If used, it should be added immediately before clarification.
- Silica gel (SILFLOC) is always necessary when the amount of FINECOLL used is in excess of 2 g/hL (0.16 lbs/1,000gal). It must be added immediately after the isinglass, preferably using a dosing pump or a Venturi tube.
- Sensory and filterability improvements occur rapidly, usually within 2 or 3 days, and filtration may be conducted at this time.
- When complete clarification is desired, 2 to 3 weeks are required and verification of clarity and lees compaction is necessary prior to racking.



Fining Agent

FINECOLL

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DOSAGES

Light Clarification: 1-2 g/hL (0.08-0.16 lbs/1,000 gal)

Heavy Clarification: Up to 4 g/hL (0.32 lbs/1,000 gal)

Beginning at the 2 g/hL level (0.16 lbs/1,000 gal), add 20 mL/hL (6.7 oz/1,000gal) of SILFLOC per gram of isinglass.

Laboratory trials should always be conducted to determine the proper usage levels.

METHODS OF USE

Disperse 200 grams of FINECOLL in 10 liters of cold water; NEVER USE HOT WATER.

Vigorously agitate the solution with a propeller-type mixing device and allow the isinglass to swell for a few hours. At the end of this time period, mix again while adding an identical amount of cold water. The final solution (10 g/L) must be well homogenized and liquid.

When using isinglass in summer, do not prepare in advance.

CLARIFICATION

Incorporate the solution during a pump-over of the entire wine vessel, preferably using a dosing pump or a Venturi tube mounted on a centrifugal pump.

PACKAGING AND STORAGE

250 g packets

1 kg packets

Original unopened package: Store in a dry and odor free area which is protected from light and cold.

Opened package: Use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is approved for winemaking in accordance with: CE 1493/99