



## TRENOLIN FILTRO DF, 1 KG



**Gross price:**  
**688 €**

**Net price:**  
**559 €**

Trenolin® Filtro DF is a liquid, depisidase-free enzyme for clarification and filtration with a broad activity spectrum. Particularly for must and young wines from mashes/crushed grapes with increased contents of mucilaginous substances and colloids. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories. Aim of Treatment Musts and wines from rotten grapes are often problematic to filter due to the formation of mucuous substances and the change of the colloidal structure caused by rot fungi. Trenolin® Filtro DF can prevent such foreseeable filtration difficulties already in the must. An elimination of filtration problems in wine is equally possible. Product and Effect Trenolin® Filtro DF breaks down enzymatically practically all mucilaginous substances in must and young wine. Thus filtration difficulties related to these substances can be removed. Very frequently also a particular composition of wine colloids causes filtration problems. Trenolin® Filtro DF helps in these cases too. Trenolin® Filtro DF is a, in a special process, purified enzyme preparation which is therefore free from disturbing depisidase and oxidase side activities, thus the freshness of the varietal character is enhanced.

