



DRIFINE (DRI 141)

Drifine is purified isinglass, which employs improved disruption technology to yield a product with the unique combination of optimum dissolving and performance characteristics. Drifine is added to wine at the end of fermentation to speed clarification and improve filtration by removing yeasts and particulate matter.



PRINCIPLE

The active component of Drifine is isinglass (collagen). It is derived from the swim bladder of fish. Processing into finished form involves a regime of rigorous washing and sterilization, followed by disruption, drying and fine-milling.



BENEFITS

Efficient clarification at low addition rates.

Unmatched 'brilliance.'

Gentle action with no associated detrimental flavor changes.

Compact sediment volume, therefore reduced losses.

Effective at low temperatures.

No additional clarifiers required.

In addition to its excellent clarification properties.

Drifine can help improve flavor and aroma characteristics:

Removes harshness in white wine.

Unmasks fruity aromas in white wine.

Reduces astringency in red wine.



QUICK NOTES

BENEFITS

Efficient clarification at low addition rates

Compact sedimentation

Effective at low temperatures

TREATMENT RATES

1-3 g/hl

APPLICATION

Added via solution to wine at the end of fermentation

