

**Purified solution of Arabic gum, with very low clogging index**  
**Contributes to length and balance on the palate.**

## OENOLOGICAL USE

**SOLEGOM** is a purified and filtered solution of selected Arabic gum. The specific manufacturing conditions guarantee a preparation with a very low clogging index.

- Contributes to the balance the mouthfeel (volume, roundness)
- Affine and lenghtens the final
- Improves colloidal stability

NAME	COLOR MATTER STABILISATION	COLD STABILITY CONTRIBUTION	COLLOIDAL AND METAL STABILITY	ROUNDNESS	LENGHT ON THE PALATE
<b>ELEGOM</b>	● ● ●	● ●	● ●	● ●	●
<b>SOLEGOM</b>	●		●	● ● ●	● ● ●

## PROTOCOL FOR USE

Add **SOLEGOM** on a clarified wine 24-48h before bottling, with a venturi system. Once the product introduced, the wine shouldn't be treated with any fining agent: it can fix cloudiness.

## DOSAGE AND PACKAGING

- Dosage: 5 to 30 cl/hL. Choose the right dosage by tasting.
- Packaging : 5L container. Store in a dry, odor-free and sheltered from frost place.