Flotation protocol with VEGECOLL®

Many factors influence the flotation process and hence its success. The parameters of the protocol have been specially adapted for an easy flotation. Do not hesitate to contact LAFORT®’s team before your flotation trials in order to explore the potentially inhibiting parameters and find the appropriate solutions.

1. PREPARING OF THE JUICE

- Clarification by flotation involves migration of the particles of the must to the surface of the tank. This migration is prevented in the presence of pectins. The addition of pectolytic enzyme directly after grape pressing is necessary to accelerate the process.
  - LAFASE® XL CLARIFICATION 2 to 3 mL/hL.
  - LAFAZYM® 600XL ICE (allows complete depectinisation at low temperatures) 1 to 2 mL/hL.
- In the case of must particularly difficult to clarify (variety, maturity, ...) or to accelerate the depectinisation the use of LAFASE® BOOST at 1 mL / hL is recommended.
- Check the completion of the depectinisation before starting the flotation. Use our Pectin TEST, easy and fast.

2. CONNECTING THE FLotation PUMP

- For an easy flotation, the filling of the tank should not exceed 85 to 90% of the total volume.
- The temperature of the must should be between 15 and 18 °C (59-64.4 °F). The colder the must, the higher the viscosity, the more difficult the flotation process.
- Connect the pump inflow to lees valve, and the pump outflow to racking valve.
- For the best results, pipes should not exceed 3 m (inflow and outflow).
- Make sure all the air is out of the saturation column before closing the tap.

3. ADDING THE VEGECOLL®

- Start the pump without gas injection.
- Check that the saturation pressure is between 2 and 3 bar (the size of the tank does not matter).
- Prepare VEGECOLL® in a clean, inert container following LAFORT® recommendations or use VEGECOLL® liquid. The recommended dose of VEGECOLL® is usually 5 g/hL (the dose can be adjusted according to the characteristics of the must).
- Place into the VEGECOLL® preparation, the pipe dedicated to the venturi suction provided on the flotation system.
- Inject VEGECOLL® as slowly as possible.
- Mix the tank for 20 to 25 minutes at a saturation pressure of 2 to 3 bar, without addition of gas.
4 STARTING THE FLATATION PROCESS

- Once the tank is homogenized, open the gas injection valve.
- The nitrogen inlet pressure should be between 5 and 7 bar.
- The gas flow rate must be between 25-40 L/min (depending on flotation setup). The saturation pressure must be adjusted to 5 bar.
- Check the quality of the flotation. To do this, take a sample at the tap of the saturation column.
- Remember to re-adjust the saturation pressure between 5 and 7 bar after sampling.
- The circulation time for flotation is between 60-150 min. Depending on the volume of the tank.
- Pump the equivalent of 1 to 2 volumes of the tank - 1.5 times is usually enough.

5 COMPLETION OF FLATATION PROCESS AND WAITING TIME

- Once the flotation process is complete, stop the pump.
- Close the gas.
- Close all the valves in the tank.
- Leave the tank for 60 to 120 minutes so that lees can rise to the surface.
- Do not leave the tank longer than 240 minutes. Gravitational force can cause lies separation and resuspension of the lees if the waiting time is too long.
- Check the turbidity of the clarified batch.

En Savoir plus : Découvrez notre Vidéo FLOTTATION sur notre site rubrique LAFFORT & YOU (Vidéo).