

TANNINI



TUTTIFRUTTI® WHITE SG

**GRANULATED PRODUCT, HIGHLY SOLUBLE,
BASED ON CONDENSED-GALLIC TANNINS, FOR ENOLOGICAL USE**

COMPOSITION



Granulated product, obtained from an exclusive combination of balanced gallic-condensed tannins, stabilized through natural polysaccharides.

CHARACTERISTICS



TUTTIFRUTTI® WHITE SG is obtained through a slow extraction with water and alcohol from special wood, carefully examined due to their fineness and elegance; in this way, you can mainly extract polyphenolic substances with less aggressive organoleptic characteristics, and polysaccharides substances originated from wood. The gallic elements in the granule have a special antioxidant and antioxidasic reactivity and a limited tannin content on the palate. TUTTIFRUTTI® WHITE SG is a delicate product that preserves the fruity notes in wines; it can also preserve a good volume. TUTTIFRUTTI® WHITE SG helps to give a wider aromatic complexity.

The qualitative characteristics are ensured by the analytical controls which must meet the parameters established by the Codex CEnologique International.

TUTTIFRUTTI® RED SG undergoes a special treatment called "instantaneization" making it promptly soluble in water while respecting its fine organoleptic features.

APPLICATIONS



TUTTIFRUTTI® WHITE SG is recommended in white, rosé and sparkling wines' treatment. It is used from the first steps of fining in order to give antioxidant elements that improve the body of the wine; the wines have then a higher volume and are more resistant to oxidations. It can be used also later, up to assembling stage, helping to extend the shelf life of the wine. In this case we recommend its employment before the last clarifying filtration, on wines stable from the protein point of view.

In any case we suggest preliminary tests by adding different quantities of tannin in order to assess its organoleptic interactions with the product and its clarifying activity. TUTTIFRUTTI® WHITE SG on white and rosé wines can reveal the aromatic complexity of the wine, helping the management of reductions.

Very good also for wines from very ripe grapes, in order to slow the maturation processes. Excellent on redox also on sparkling wines.

When using TUTTIFRUTTI® WHITE comply the relative legal regulations in force.

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DIRECTIONS FOR USE



TUTTIFRUTTI® WHITE SG is easily soluble in water. Dissolve carefully the necessary quantity of TUTTIFRUTTI® WHITE SG in 10 parts of water and then add to the mass; do not use metal objects and water rich in limestone. In order to avoid tanno-protein precipitates check wine's protein stability before dosing the tannin.

DOSAGE



From 1 - 5 g/hL on white and sparkling wines;
from 1 - 15 g/hL on evolved wines coming from overripe grapes;
from 1 - 5 g/hL on rosé wines.

PACKAGING



500 g poly laminated bags.

STORAGE



Store in a cool dry place, protected from light. Reseal opened packages carefully.

HAZARD



Based on the current European regulations the product is classified: not hazardous.