



TANNINO SPECIAL SG

**GRANULATED PRODUCT, HIGHLY SOLUBLE,
BASED ON TANNIN FOR ENOLOGICAL USE**

COMPOSITION



Special blend of tannins for enological use, extracted from selected vegetable materials.

CHARACTERISTICS



TANNINO SPECIAL SG is a tannin extracted by means of a process which allows the selection of the high-quality polyphenol fractions without the astringent ones. A special granulation treatment makes TANNINO SPECIAL SG promptly soluble in water. TANNINO SPECIAL SG endows the product with greater aromatic complexity and fuller body.

Furthermore, it makes an effective contribution to the stabilization of the colouring and colloidal fraction of the treated wine.

APPLICATIONS



TANNINO SPECIAL SG is used in the treatment of red, rosé, white wines and distillates. The use of TANNINO SPECIAL SG in musts and young wines from grapes affected by botrytis prevents the oxidization process induced by laccase.

It is used during maceration to stabilize the coloured pigments which would partly be lost when removed from the skins, TANNINO SPECIAL SG acts as a support for the extracted anthocyanins by forming stable compounds.

TANNINO SPECIAL SG gives the treated wines longer life and resistance to oxidation at the same time.

In any case, we recommend preliminary tests with the addition of different quantities of TANNINO SPECIAL SG so as to obtain the best assessment of the organoleptic interactions with the product.

On must it has clarifying activity.

When using TANNINO SPECIAL SG comply with the relative legal regulations in force.

TANNINI



TANNINO SPECIAL SG

**GRANULATED PRODUCT, HIGHLY SOLUBLE,
BASED ON TANNIN FOR ENOLOGICAL USE**



DIRECTIONS FOR USE

Carefully dissolve the necessary quantity of TANNINO SPECIAL SG in 10 parts of wine or warm water and then add to the wine. Do not use metal objects or calcium-rich water.

When adding to the finished product, check the protein stability of the wine to prevent tannic-protein precipitates.



DOSAGE

From 3 to 10 g/hl on crushing, on must or during racking.
from 1 to 3 g/hl for white wines;
from 3 to 10 g/hl for red 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.