

TANNINI



# PREMIUM® TOSTATO SG

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

## COMPOSITION



Granulated product obtained from French oak through an exclusive extraction process, which uses hydro-alcoholic solution and delicate air drying.

## CHARACTERISTICS



PREMIUM® TOSTATO SG is gently extracted from the toasted oak heartwood with water and alcohol. This process allows the extraction of mostly polyphenol substances with non-aggressive organoleptic characteristics similar to those extracted during the refinement stage in wooden casks. The presence of elements coming from lignin hydrolysis on the selected raw material gives a sensorial sweetness to the tannin obtained. The natural air drying treatment that the tannins are subjected to allow the preservation of the original wood aromas without altering the softness of its taste. Excellent for redox in sparkling wines.

PREMIUM® TOSTATO SG ensures resistance to oxidation and longer shelf life.

PREMIUM® TOSTATO SG is soft even at high concentrations.

When treated with PREMIUM® TOSTATO SG, wine is more full-bodied and richer in aromas. Quality is guaranteed by analytical controls that meet the Codex Oenologique International requirements.

PREMIUM® TOSTATO SG undergoes a special treatment called "instantaneization" which makes it promptly soluble in water by respecting the precious organoleptic properties

## APPLICATIONS



PREMIUM® TOSTATO SG is used for white, rosé, red wines and distillates. In wines it can be used in the first steps of wine aging in particular if it's aged in old barrels which don't release tannins anymore; this way you have good colour stabilization in wine.

PREMIUM® TOSTATO SG can also be used in the final steps of treatment of white and red wines, in this case preferably use it just before the last fining filtration in wine already protein stable.

It is always recommended to perform preliminary lab trials by adding variable tannin concentrations in order to evaluate possible organoleptic interactions.

**When using PREMIUM® TOSTATO SG comply with the relative legal regulations in force.**

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## DIRECTIONS FOR USE



Dissolve the recommended dose of PREMIUM<sup>®</sup> TOSTATO SG in 10 parts of water (it's easily soluble) before adding it to the wine. Do not use metal tools or hard water. PREMIUM<sup>®</sup> TOSTATO SG should be used some days before the last filtration treatment. Always check wine protein stability before treatment, even if PREMIUM<sup>®</sup> TOSTATO SG is lowly reactive to protein compounds.

## DOSAGE



1 to 15 g/hL for red wine;  
1 to 5 g/hL for white, rosé and sparkling wine;  
5 to 40 g/hL for distillates.

## 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.