

TANNINI



PREMIUM® FUSION SG

**GRANULATED PRODUCT WITH HIGH SOLUBILITY
BASED OF ELLAGIC AND FINE TANNINS, FOR ENOLOGICAL USE**

COMPOSITION



Granulated product obtained from the finest and softest tannins, originated from the prestigious selections of French and American oaks.

CHARACTERISTICS



PREMIUM® FUSION SG is a high-quality product, in its composition coexist, in a perfect equilibrium, polyphenolic substances with low aggressive organoleptic characteristics, that can integrate with the structure of great wines in an elegant FUSION.

For the creation of PREMIUM® FUSION SG has been carried out an accurate selection of raw materials, occurred between the best French and American oaks, therefore it is a product that is distinguished for its softness even at high dosage. PREMIUM® FUSION SG is a great redox regulator, treated wines are net and clean; over time they will preserve their soft notes and their original olfactory complexity.

PREMIUM® FUSION SG is treated with a process called "instantaneization" which makes it promptly water-soluble, while respecting its exclusive organoleptic qualities.

APPLICATIONS



PREMIUM® FUSION SG is used for white, red and rosé wines and for distillates. In case of production of high-quality wines can be used as early as the racking before barreling and in the first phases of fining of the product, in order to reduce a possible unwelcome effect related to tannins extracted in maceration. At the same time could be useful when using old wooden barrels or no longer able to release tannins. PREMIUM® FUSION SG in red wines also contributes in an effective way to the process of color stabilization.

Using PREMIUM® FUSION SG in the same phase in white wines, can complex the structure of the wines, preserving them intact during time and prolonging their shelf life: in fact, PREMIUM® FUSION SG gives a longer duration and oxidations resistance to the product.

PREMIUM® FUSION SG from a sensory point of view is acting with softness, giving equilibrium to the wine's structure, therefore it can be used in the final phases of the blending in white, rosé and red wines' treatment; in this case it is recommended the use before the last gross filtration on stable wines from a protein point of view. It is always appropriate perform preliminary laboratory tests in order to evaluate possible organoleptic interactions with the product.

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

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DIRECTIONS FOR USE

Carefully dissolve the required amount of PREMIUM® FUSION SG in 10 parts of water (it is easily soluble) and then add to the mass; do not use metal objects or limestone-rich water.

Attention: even if PREMIUM® FUSION SG has a limited reactivity regarding this aspect, do preliminary laboratory tests to evaluate wine's proteic stability before treatment, especially if the add is performed within short-distance to pre-bottling filtration and bottling.



DOSAGE

From 3 to 15 g/hL for red wines during their elaboration, even in multiple adds;
from 1 to 3 g/hL for white and sparkling wines;
from 5 to 40 g/hL for distillates.



PACKAGING

500 g poly laminated bags.



STORAGE

Keep in a cool and dry place. Close open packs securely.



HAZARD

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