



# COLD WHITE TAN<sup>®</sup> SG

**GRANULATED PRODUCT, HIGHLY SOLUBLE,  
OBTAINED FROM TANNINS FOR OENOLOGICAL USE**

## COMPOSITION



The fresh mixture of ellagic and catechinic tannins of COLD WHITE TAN<sup>®</sup> SG are obtained with a careful selection of vegetal raw material of the finest quality, in order to make the final product particularly suitable for enological use.

## CHARACTERISTICS



Both the extraction and drying processes used for the production of COLD WHITE TAN<sup>®</sup> SG aim to protect the valuable organoleptic characteristics of raw materials. The drying process also takes into account the same principles, thus COLD WHITE TAN<sup>®</sup> SG is an extremely fresh and delicate product at flavour and olfactory level, by respecting the wine structure once it's added.

COLD WHITE TAN<sup>®</sup> SG has a clarifying activity.

The use of the specific production technique called "instantizing process" makes COLD WHITE TAN<sup>®</sup> SG, highly soluble even at low temperatures.

## APPLICATIONS



COLD WHITE TAN<sup>®</sup> SG is particularly recommended in the treatment of white, raw wines or during refining. It confers fullness and freshness notes to the palate, therefore its use is recommended for wines with problems or wines obtained from too ripe grapes, keeping volume support and a delicate final freshness at the same time.

It is also applied during the post fermentation and refining phases of rosé wines, under the same goal described for white wines. Suitable during the pre-bottling phases, to be dosed on protein-stable wines.

Wines treated with COLD WHITE TAN<sup>®</sup> SG generally are more aromatically complex, fresh and have a thicker volume.

**When using COLD WHITE TAN<sup>®</sup> SG comply with the relative legal regulations in force.**

TANNINI



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## DIRECTIONS FOR USE



COLD WHITE TAN<sup>®</sup> is easily water-soluble. Carefully dissolve the desired quantity of COLD WHITE TAN<sup>®</sup> SG in 10 parts of water and then add to the mass. Do not use metal objects and calcareous water. It is advisable to use the product a few days before the next filtration, for possible interaction with wine proteins.

## DOSAGE



From 1 to 6 g/hl for white wines;  
from 1 to 5 g/hl for rosé wines.

## PACKAGING



500 g poly laminate bags.

## STORAGE



Keep in a dry and cool place, away from direct light. Close open bags carefully.

## HAZARD



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