



SMARTAN® UVA SG

HIGHLY SOLUBLE GRANULATED PRODUCT
BASED ON GRAPE TANNINS, FOR OENOLOGICAL USE

COMPOSITION



Granulated product, obtained from tannins entirely extracted from grapes.

CHARACTERISTICS



SMARTAN® UVA SG is a product based on grape's catecholic tannins with high performance in terms of supporting the tannic structure and with great efficacy in stabilizing the coloring fraction.

For these characteristics, it is helpful in the first vinification phases, during fining and in micro-oxygenation. It has a certain reactivity towards proteins.

SMARTAN® UVA SG undergoes a particular treatment called "instantaneization" which makes it readily soluble in water, while respecting his delicate organoleptic qualities. It has a clarifying action when used on musts.

APPLICATIONS



SMARTAN® UVA SG is used in white, red and rosé wines treatment. It can be used both from the first phases of grape crushing to the fining. In musts and in young wines obtained from grapes affected by botrytis, it prevents oxidative processes induced by laccase, without affecting the original polyphenolic profile of the wine with exogenous tannins. In red vinification, it is used during crushing and at the racking, facilitating the stabilization of the anthocyanin fraction extracted from the skins. Using SMARTAN® UVA SG on wines right from the first phases of fining, supports the tannic structure and for this reason it is particularly suitable in micro-oxygenation.

When using SMARTAN® UVA SG comply with the relative legal regulation in force.

TANNINI



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DIRECTIONS FOR USE

SMARTAN® UVA SG is easily soluble in water. Dissolve carefully the required quantity of SMARTAN® UVA SG 10 parts of water and then add to the wine; don't use metal objects and water rich in limestone.

If used in the last phases of production, just before bottling, it is recommended to check the protein stability of the wine.



DOSAGE

From 5 to 15 g/hL for red wines;
from 1 to 10 g/hL for rosé wines;
from 1 to 5 g/hL for white wines.



PACKAGING

500 g poly laminate bags.



STORAGE

Keep in a cool and dry place away from light. Reseal carefully open packages.



HAZARD

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