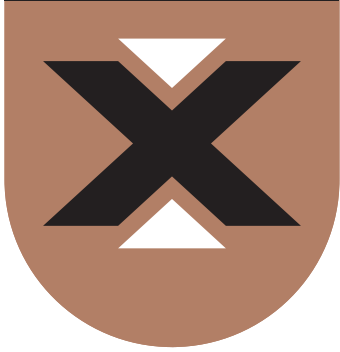


X-TAN®



X-TAN® DEEP

HIGHLY SOLUBLE GRANULATED TANNIN WITH SPECIFIC AND CONTROLLED ACTIVITY FOR WINEMAKING



COMPOSITION

An extremely updated blend of catechinic and ellagic tannins with specific synergic reactivity with oxygen and wine proteins.



COMPOSITION

X-TAN® is a new line of tannins conceived by our desire to provide winemakers with a modern, reliable and guaranteed tool to manage the needs related to wine processing, in order to enhance their identity, their grape variety and original terroir.

The special tannins that X-TAN® DEEP is made up of have been extracted from superior quality plant materials through processes that enable the selection of the finest and most reactive polyphenolic fractions, to the detriment of those with an astringent character.

Fresh and mineral, X-TAN® DEEP is ideal on white, red and rosé wines in which a clear-cut style is sought, with cleanliness of both nose and taste.

According to the latest in-house analytical methods, its oxygen-consuming action and its reactivity with the proteins can be defined and guaranteed on the finished product. This way, the treated wines have "younger" expressive features and, in the recommended dosages, are also advantageous in terms of protein stability.

A special granulation treatment makes X-TAN® DEEP readily soluble in water.

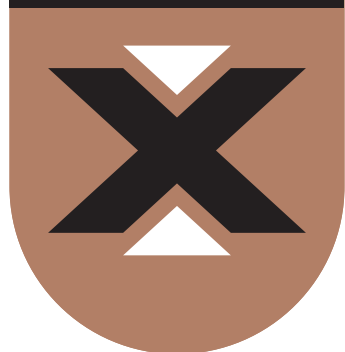


USES

X-TAN® DEEP is used in the treatment of white and rosé wines in which, if they are already present in the original wine, the olfactory revelation of floral and flint notes can be observed, respecting the pleasantness on the palate and integrating with the wine's structure. It is appreciated in young red wines since it brings out their character and presence on the palate. According to the latest published data, it is possible to guarantee that X-TAN® DEEP provides greater redox resistance and can thus manage the various production stages with less use of sulphites. It provides better maintenance of freshness and resistance to oxidation over time. In any case, it is recommended to run preliminary tests in order to reveal the best possible organoleptic interaction with the wine of origin.

To use X-TAN® DEEP, comply with the laws in force on the matter.

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DIRECTIONS FOR USE

Accurately dissolve the required amount of X-TAN® DEEP in ten parts of wine or water and then add it to the mass; do not use any metal items or hard water. If X-TAN® DEEP is added to the finished product, it is advisable to check the protein stability in order to avoid possible tannin-protein precipitates.



DOSES

On wine ranging between 3 and 5-10 g/hL from the end of alcoholic fermentation, depending on the desired results, even at doses fractioned over time.



PACKAGING

500 g poly laminate bags.



STORAGE

Store in a cool and dry place. Accurately close the canisters again after opening.



HAZARD LEVEL

According to European legislation in force, the preparation is classified as non-hazardous.