

TANNINI



BODITAN SG

TANNIN-BASED GRANULATED PRODUCT FOR WINEMAKING

COMPOSITION



Granulated product, a mix of ellagic, gallic and catechinic tannins with a synergistic activity specifically formulated for redox control and for granting the product a longer life.

CHARACTERISTICS



BODITAN SG is the result of Enologica Vason's many years of experience in the application of tannins for wine aging. It was made to help red wines colour stabilization as well as keeping the phenolic fraction and wine body both in red and white wines. The different fractions of the natural tannins have different performances during wine aging like colour stabilization, protein-removal activity and a good reactivity towards oxygen. The wines treated preserve their aromatic complexity and good body. Thanks to the presence of oak ellagic tannins it's possible to use this mix without giving the wine organoleptic unbalance; the hydrolysis compounds and lignin processing help to preserve the wine structure. BODITAN SG undergoes a process called "instantaneization" which makes it promptly soluble by respecting the precious organoleptic elements. It has good clarifying activity.

APPLICATIONS



BODITAN SG can be used for red, white wines and distillates. In wines, it can be used both at the early aging stages up to the pre-bottling stage. BODITAN SG can be used in white wines to help protein stabilization because it reduces bentonite additions by preserving the product integrity. It has a good redox regulation activity for sparkling wines. BODITAN SG can also be used in the final steps of the blending stage and treatment of red and white wines, in this case it's recommended before the last filtration and on protein stable wines. It's advisable to make some preliminary tests adding variable quantities of tannin.

When using BODITAN SG comply with the legislation in force.



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DIRECTIONS FOR USE

BODITAN SG is promptly soluble in water. Dissolve the required quantity of BODITAN SG in 10 parts of water and then add to the wine; do not use metal objects or water rich in limestone.

We recommend a proper microoxygenation of the products treated with BODITAN SG, in order to improve colour and tannins' fining.



DOSAGE

5 to 20 g/hL for red wines;
1 to 5 g/hL for white wines;
5 to 40 g/hL for distillates.



PACKAGING

500 g poly laminated bags.



STORAGE

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



HAZARD

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