

TANNINI



# TAN<sup>®</sup> CLASSIC

ENOLOGIC GALLIC TANNIN

## COMPOSITION



Enological gallic tannin.

## CHARACTERISTICS



TAN<sup>®</sup> CLASSIC is a gallic tannin, hydrolysable. Its characteristics support the natural action of indigenous tannins, improving clarification and balancing the organoleptic properties, maintaining fresh and unevolved notes. It has a good clarifying action on must. It is extremely protein reactive, recommended for both white and red vinifications, as well as with unhealthy, compromised grapes. TAN<sup>®</sup> CLASSIC contributes to color stability, and to the redox and microbiological action of sulphur dioxide.

## APPLICATIONS



TAN<sup>®</sup> CLASSIC is suitable for both musts and in wine, and together with common cellar practices aids in color stability. Due to its reactivity with proteins it is recommended from the earliest stage of the harvest and mashing on products originated from damaged grapes (both white and red). Aids in clarification by working synergistically with gelatin.

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

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## DIRECTIONS FOR USE

Carefully dissolve the required amount of TAN<sup>®</sup> CLASSIC in ten parts of wine or hot water and then add to the mass; do not use metal objects and limestone-rich water. When adding to finished products, verify the wine's protein stability in order to avoid tanno-proteic precipitations.



## DOSAGE

From 3 to 8 g/hL in musts;  
from 1 to 4 g/hL for white wines;  
from 2 to 10 g/hL for red wines.



## PACKAGING

500 g poly laminated bags.



## STORAGE

Store in a cool and dry place. Carefully reseal opened packages.



## HAZARD

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