



TAN[®] FRUIT ROUGE

REDUCTIVE FORMULA BASED ON GRAPE
AND GREEN TEA TANNINS

COMPOSITION



Catechinic tannins (extracted from grape and from green tea) 50%, L-ascorbic acid (E300) 25%, Potassium metabisulphite (E224) 25%.

It contains sulphites.

CHARACTERISTICS



Polycompound formula designed to provide a complete coverage of oxygen on musts. Simultaneous presence of prestigious catechinic tannins and of antioxidant agents (L-ascorbic acid and potassium metabisulphite) enables TAN[®] FRUIT ROUGE to work on the oxidoreductive potential (rH) of the must; in this manner, it is possible to preserve the original aromatic characteristics and to transfer them to the final product, thus obtaining fresh and fruity wines that remain representative of the grape varieties. The tannins selected for the formulation of TAN[®] FRUIT ROUGE are of a procyanidinic and catechinic origin and they typically display a high reactivity both towards proteins, including polyphenoloxidase, and towards the colouring matter. These are top of the range tannins, extracted from grape skins and from green tea leaves; high quality organoleptic properties.

APPLICATIONS



The product can be used from the first phases of processing, during mashing. When it is thoroughly blended into the wine, TAN[®] FRUIT ROUGE prevents oxidative degradation by taking advantage of the synergistic effects of sulphur dioxide, L-ascorbic acid, and catechinic tannins. This activity is made possible due to the catechinic tannins, which have a known antioxidasic effect and can thus limit the enzymatic activity which are naturally present in the grapes. In musts made with grapes affected by botrytis, TAN[®] FRUIT ROUGE helps prevent oxidative processes which are induced by laccase. During red vinification, it can potentially aid the anthocyanins extracted from the skins. TAN[®] FRUIT ROUGE gives the product greater durability and greater resistance to oxidation, by allowing a greater proportion of free sulfur dioxide.

To obtain wines that are aromatically more complex, fresh, fruity, and more full-bodied, we advise using TAN[®] FRUIT ROUGE in combination with a pre-fermentation maceration which will prolong the time spent in contact with the grape skins before alcohol is developed.

When using TAN[®] FRUIT ROUGE comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Carefully dissolve the needed amount of TAN[®] FRUIT ROUGE in 10 parts water and add to the wine; do not use metallic objects or hard water. We recommend its use from the early phases of grape receiving.



DOSAGE

From 30 to 40 g/hL when producing must or in freshly obtained musts. Warning: 40 g/hL of TAN[®] FRUIT ROUGE provides 100 mg/L L-ascorbic acid and approximately 50 mg/L sulphur dioxide.



PACKAGING

1 kg bags.



STORAGE

Store in a cool dry place, protected from light. Reseal opened packages carefully.



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).