

X-TAN®



# X-TAN®

## UP

**HIGHLY SOLUBLE GRANULATED TANNIN WITH SPECIFIC AND CONTROLLED ACTIVITY FOR WINEMAKING**

### COMPOSITION



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

### CHARACTERISTICS



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

Clean and persistent, X-TAN® UP is ideal for fine sparkling wines, white and rosé wines in contributing to the olfactory cleanliness, with little interference with the original profiles.

Very interesting to seek a more pronounced balance to the different presences of sugars. According to in-house CQ tests, its oxygen-consuming and redox-balancing action can be defined and guaranteed on the finished product.

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

### USES



Extremely clean, X-TAN® UP contributes to providing balance to sparkling wines. It tends to support persistence, in an overall balance of the palate, also highly appreciated in white and rosé wines.

Its controlled oxygen consumption enables more moderate use of sulphites in processing management, decisively contributing to a greater redox balance both in the preservation of musts and base wines and in the draught and finishing "liqueurs".

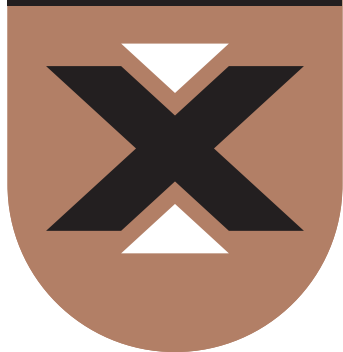
According to the latest in-house analytical methods, it is possible to guarantee that X-TAN® UP provides greater redox resistance and can thus maintain a more pronounced freshness over time and resistance to oxidation.

Used at the recommended doses, it makes it possible to achieve expressive wines, always respecting the original olfactory profiles.

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® UP, comply with the laws in force on the matter.**

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### DIRECTIONS FOR USE

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



### DOSES

On must/base wine ranging between 3 and 5-10 g/hL from the beginning of storage, depending on the desired results, even at doses fractioned over time. On draught on in finishing from 0.5 to 3 g/hL.



### 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.