



PREMIUM® UVA SG

**GRANULATED PRODUCT, HIGHLY SOLUBLE,
BASED ON CATECHINIC TANNIN, FOR ENOLOGICAL USE**

COMPOSITION



Granulated product obtained from tannins extracted from grapes.

CHARACTERISTICS



PREMIUM® UVA SG has the same structure as tannins naturally present in ripe grapes. Its formulation from procyanidin and catechinic origins gives the tannin a high reactivity towards proteins, including polyphenol oxidase, both in respect of colouring agents. PREMIUM® UVA SG gives wine a longer shelf life and resistance to oxidation. Wines treated with this product have a more complex bouquet and greater body. PREMIUM® UVA SG undergoes a special treatment called "instantaneization" which makes it promptly soluble in water by respecting the precious organoleptic properties.

APPLICATIONS



PREMIUM® UVA SG is used to treat red, rosé, white wines and distilled spirits. In wines it is used in the starting phases and during finishing. Use in must and young wines from botrytis infected grapes prevents oxidation processes caused by botrytis enzymes. In red wine vinification, it is used during maceration and drawing off to fix the anthocyanic fractions extracted from the skin. PREMIUM® UVA SG is used to treat white and sparkling wines to improve protein stability because it decreases the quantity of bentonite to be added, protecting the integrity of the product also from the redox point of view. Its antioxidant action means that less sulfur dioxide is needed to stabilize the wine. It is a good redox regulator, it can be used also for sparkling wines production.

When using PREMIUM® UVA SG comply with the relative legal regulations in force.

TANNINI



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DIRECTIONS FOR USE

PREMIUM® UVA SG is easily soluble in water. Carefully dissolve the required quantity of PREMIUM® UVA SG into 10 parts of water and then add to the wine; do not use metal objects or hard water.

If it's used in the last steps of production, just before bottling, a previous check of wine protein stability is recommended.



DOSAGE

5 to 15 g/hL in maceration for red wines;
3 to 8 g/hL for rosè wines;
1 to 5 g/hL for white and sparkling wines.



PACKAGING

500 g poly laminated 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: not hazardous.