

TANNINI



PREMIUM® STAB SG

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

COMPOSITION



Granulated product, obtained from a tannin extracted from highly selected vegetal sources.

CHARACTERISTICS



PREMIUM® STAB SG is a tannin that allows wines to be treated without significantly interfering with the sensory characteristics of the product. The tannin is extracted through the use of alcohol for preventing tannic fractions, which are less organoleptically appreciated, towards less aggressive polyphenolic substances which are excellent in the redox protection of wines.

PREMIUM® STAB SG undergoes a special granulation process that makes it promptly soluble in water.

APPLICATIONS



PREMIUM® STAB SG is used in the aging phases for enriching the product with substances that have an antioxidant effect and that work on the structure of the wine; products treated in this way have more structure and a greater resistance to oxidation. PREMIUM® STAB SG can be used for treating red and white wines, vinegar and distillates. Very interesting in sparkling wines thanks to its reactivity at very low temperatures. PREMIUM® STAB SG can be used both at the beginning of wine processing phases and during the final finishing operations before wine bottling. It can be used during red wine production to protect and stabilize the colouring substances. On must it has clarifying activity.

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

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DIRECTIONS FOR USE

PREMIUM® STAB SG is easily soluble in water. Dissolve the necessary quantity of PREMIUM® STAB SG in 10 parts of wine or water and then add to the wine; do not use metal objects or hard water.

It is recommended to use PREMIUM® STAB SG a few days before filtering.

When PREMIUM® STAB SG is used before bottling, check the protein stability of the wine to prevent tannin-protein precipitations. PREMIUM® STAB SG is highly able to combine proteins and therefore gives protein stability limiting the doses of bentonite; for this purpose, it is recommended to evaluate the protein stability with PROTEOTEST®.



DOSAGE

From 5 to 20 g/hL for red wines;

From 1 to 5 g/hL for white wines; lower dosages for sparkling wines.

From 10 to 40 g/hL for vinegar;

From 5 to 20 g/hL for distillates.



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.