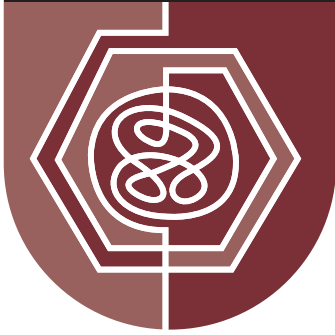


TANNINS



SMARTAN® ZEST SG

PRODUCT BASED ON GALLIC-CONDENSED TANNINS,
FOR ENOLOGICAL USE

COMPOSITION



Granular product obtained from a special balanced combination of gallic-condensed tannins.

CHARACTERISTICS



SMARTAN® ZEST SG is achieved with a slow and delicate extraction process from prestigious raw materials; this way the most interesting polyphenolic preserving elements are brought in solution and have less aggressive organoleptic characteristics. The gallic origin of the product stands out for its antioxidant/antioxidasic activity; although its tannic nature on the palate is properly balanced by the elegant but lively catechinic origin.

The result, SMARTAN® ZEST SG, is a product which is still felt on the palate and preserves all of the floral and fruity notes in the wine. SMARTAN® ZEST SG, preserving a pleasant volume, helps to highlight a wider aromatic complexity.

SMARTAN® ZEST SG undergoes a particular treatment called "instantaneization" which makes it readily soluble in water, while respecting his delicate organoleptic qualities

APPLICATIONS



SMARTAN® ZEST SG is recommended for white and rosé wines, but can also be used in red wines. It can be used already from the first phases after alcoholic fermentation and during all the process of aging, in order to enrich the wine with natural antioxidant elements that will be working synergistically on the body and character of the wine; as a result the wine will have greater mouthfeel and will be more resistant to oxidations. SMARTAN® ZEST SG helps to fully express the natural aromatic complexity of the wine thanks to the cleanliness given managing the reductions. Particularly suited for wines made with very ripe grapes, or flattened wines, in order to slow-down the aging processes. Excellent on the redox management.

SMARTAN® ZEST SG is also suggested in the final phases of production where its interesting organoleptic characteristics can blend in with the wine's body helping to extend its shelf life.

We always recommend a previous evaluation of the protein stability of the wine and preliminary additions of increasing quantities of SMARTAN® ZEST SG in order to evaluate the organoleptic interactions with the product and its possible clarifying activity.

When using SMARTAN® ZEST SG comply the relative legal regulations in force.



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DIRECTIONS FOR USE



SMARTAN® ZEST SG is easily soluble in water. Dissolve carefully the necessary quantity of SMARTAN® ZEST SG in 10 parts of water and then add to the mass; do not use metal objects and water rich in limestone.
In order to avoid tannic-protein precipitates check wine's protein stability before dosing the tannin.

DOSAGE



From 0,5 - 5 g/hL for white wines,
from 2 - 10 g/hL for aged wines or overripe grapes,
from 1 - 5 g/hL for rosé and red wines.

PACKAGING



500 g poly laminate bags.

STORAGE



Store in a cool dry place. Reseal open packages carefully.

HAZARD



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