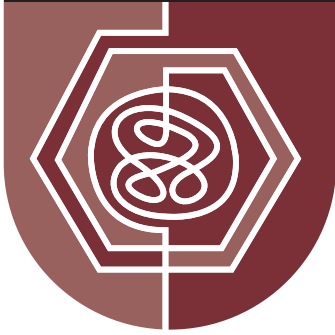


TANNINS



PREMIUM® TOSTATO L

LIQUID PRODUCT BASED ON VALUABLE ELLAGIC TANNINS
FOR OENOLOGICAL USE

COMPOSITION



A compound made with selected tannins, obtained from fine French oak, in aqueous solution.

Contains sulphites.

CHARACTERISTICS



The tannins in PREMIUM® TOSTATO L have been obtained through a slow extraction process with water, from the best French oak wood that has been carefully toasted: the study of toasting processes has made it possible to define the most suitable parameters of temperature and duration of the process, such as to determine the subsequent extraction of only the fraction of polyphenolic substances characterised by less astringency; the consequent presence of substances deriving from the hydrolysis of lignin means that PREMIUM® TOSTATO L stands out for its particularly elegant tannic note.

PREMIUM® TOSTATO L is characterised by its softness even at high dosages. Treated wines remain substantial and maintain greater aromatic complexity over time

USES

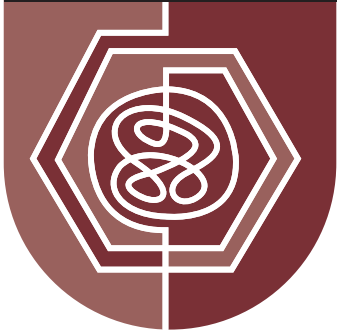


PREMIUM® TOSTATO L is used in the treatment of red and white wines, vinegars and distillates. In the case of wines, it can already be used in the early stages of wine ageing, especially if this is done using old barrels that can no longer guarantee proper ageing.

PREMIUM® TOSTATO L can also be used in the final blending and treatment stages of white and red wines, in which case it is recommended to use it before the last filtration brightening and on protein-stable wines. In any case, preliminary tests of additions of varying amounts of tannin are recommended in order to assess its organoleptic interactions with the product and its possible clarifying effect.

To use the product, comply with the relevant laws in force.

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DIRECTIONS FOR USE

Shake before use; carefully disperse the required amount of PREMIUM® TOASTED L in 10 parts wine, then add to the mass; do not use metal objects. It is recommended to use it at least 10 days before the next filtration treatment. It is always advisable to check the protein stability of the wine before treatment.



DOSES

1 to 15 mL/hL for red wines;
1 to 5 mL /hL for white wines;
10 to 40 mL /hL for vinegars;
5 to 40 mL/hL for distillates.
Warning: 10 mL/hL of PREMIUM® TOSTATO L provides the wine with 0.3 mg/L of sulphur dioxide.



PACKAGING

25 kg canisters.



STORAGE

Store in a cool, dry place. Accurately close the bags again after opening.



HAZARD LEVEL

According to European legislation in force, the preparation is classified as non-hazardous.