

MICROTANN

Oak tannin

CHARACTERISTICS

MICROTANN is a precious oak tannin powder easily soluble in water and wine, with an astringent-sweet taste. MICROTANN has a high surface electric charge.

APPLICATIONS

MICROTANN is ideal for protecting grapes from the dangerous action of oxygen and oxidative enzymes as well as for completing the structure of wines.

MICROTANN with its efficient antiradical action, protects aromatic and colouring substances, extending the longevity of wine.

MICROTANN is useful for forming stable bonds mediated by acetaldehyde bridges between anthocyanins and tannins extracted from grapes.

MICROTANN, used on the mash or on the must, flocculates unstable proteins, thus reducing the dosage of a subsequent deproteinizing treatment in the wine.

MICROTANN acts also as protective colloid of tannins and favours the balance between organoleptic characteristics of smoothness and roundness in wines.

New experiences have shown interesting applications in using MICROTANN PLUS with the micro-oxygenation technique.

DOSES AND INSTRUCTIONS FOR USE

Red wines: 10-20 g/hl on the mash, 2-5 g/hl upon devatting.

White wines: 5-10 g/hl in vinification (on the mash) for an antioxidant-antioxidasic effect and a combining effect with the proteins.

Dissolve the product in water or wine in a ratio of 1:10 and add it homogeneously to the mass.

NOTES: It is advisable to carry out some small tests in order to define the optimum dosage and avoid undesired colloidal effects.

COMPOSITION

Hydrolysable tannin.

PACKING

1 kg package

This product is not dangerous. No safety data sheet is required.