

# UVATANN NG

Blend proanthocyanin tannins

## CHARACTERISTICS

**UVATANN NG** is a tannin which enhances the wine structure, increasing the length of tasting in mouth and making stronger natural protection against oxidations.

Use of **UVATANN NG** permits to have more equilibrate wines, decreasing the vegetal notes and bitter sensations. With higher doses, the mouthfeel increases and imperfections decrease.

**UVATANN NG** is really useful during colour stabilization in red vinifications

## APPLICATIONS

Advantages of **UVATANN NG** are:

- Stabilize the colour in red wines, thanks to great reactivity with anthocyanins, in combination with conditions which encourage the reaction.
- Increase the structure.
- Increase protection against oxidation.
- Make balanced wines, reducing bitter and vegetative notes.

## DOSAGES AND INTRUCTION OF USE

White wines: 3-8 g/hL in accordance with structure of wines to treat.

Red wines: 5-20 g/hL in accordance with structure of wines to treat.

Dissolve the product in water or wine in a ratio of 1:10 and add it to the mass in a homogeneous manner. In order to optimize the **UVATANN NG** effect, we suggest to use it in different small dosages, to add during all aging process.

NOTE: in order to determine the optimal dosage and avoid undesired colloidal effects, lab trials are suggested.

## COMPOSITION

Condensed tannins.

## PACKS

1 kg packs

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**