

TANNFRUITY

Tannin for red wines vinification

CHARACTERISTICS

TANNFRUITY is a condensed tannin, in very fine powder with a beige-light brown color, easily soluble in water or wine. It is a tannin of a new conception, rich in aromatic precursors that bring to the wine aromas of red fruits (cherry, plum, strawberry).

It is recommended in combination with **MYCOFERM IT CAB 90**, which has enzymatic activities able to exalt aromatic precursors in **TANNFRUITY**.

APPLICATIONS

TANNFRUITY is suggested in maceration and in the beginning of the alcoholic fermentation.

The condensed tannin contained in **TANNFRUITY** allows improving the polyphenolic structure, protecting the anthocyanins and the color from oxidations, already from pressing and from the early stages of extraction.

- ⇒ Enhances and rounds off the taste.
- ⇒ Increases the volume and gustative persistence
- ⇒ Harmonizes the bouquet and exalts the fruity side.

DOSAGE AND INSTRUCTIONS FOR USE

10-20 g/hl in vinification, divided between the moment of filling up the tank and after 48 hours.

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

COMPOSITION

Condensed tannins.

PACKING

1kg

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