

UVATANN ST

Powder tannin natural from grape

CHARACTERISTICS

UVATANN ST is grape tannin extracted according to an accurate procedure that allows keeping the original chemical and organoleptic characteristics.

UVATANN ST is a tannin particularly suitable for protecting the rosé and red wines from oxidation, starting from the first phases of vinification, and it helps for a proper refining during the following process phases.

It is very reactive towards proteins and it helps in fining and protein stabilization of white wines.

UVATANN ST has a medium surface charge.

Thanks to its good reactivity, **UVATANN ST** can stabilize the color in red wines.

Furthermore, it increases the wine structure.

APPLICATIONS

Advantages of **UVATANN ST**:

- Ideal for fining rosé and red wines, while it also increases protein stability in white wines.
- Stabilizes the color in red wines thank to its reactivity with anthocyanins, in conditions where that reaction is allowed.
- Strengthens the structure
- In combination with weighted use of O₂ (Macro and Micro Oxygenation), excellent work for color stabilization

DOSAGE AND INSTRUCTIONS FOR USE

White wines: 3-8 g/hL, according to the structure of the wine to be treated.

Red wines: 5-20 g/hL, according to the structure of the wine to be treated.

Dissolve the product in water or wine, in a ratio of 1:10 and add it homogeneously to the mass. To optimize the effect of **UVATANN ST**, it's possible to use small split doses to be added along the course of refining.

NOTE: we suggest laboratory tests for defining the best dosage and avoid undesired colloidal effects.

COMPOSITION

Tannin of the condensed type.

PACKING

1 Kg pack, 20 Kg bag.

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