

TANNAROM

Specialty product for refining in pre-bottling stage

CHARACTERISTICS

TANNAROM is a result from the attention paid to the requirements coming from the particular wine market oriented towards fresh and fruity wines.

It is a tannin of a new conception, which innovative extraction method allows to keep intact the volatile substances, ensuring a better aromatic impact.

TANNAROM is therefore able to exalt, in the wine, the typical hints of red fruit (cherry, plum, strawberry).

Its high reactivity ensures the protection of the color of the wines (red and rosé wines), increasing their shelf-life.

Its use is also interesting on white wines where, with lower doses, it is able to increase aromatic finesse and softness.

Its antioxidant capacity plays an important role, allowing to maintain the sulfur dioxide more stable over time.

APPLICATIONS

TANNAROM is recommended for all wines of quality intended for bottling, where it:

- ⇒ harmonizes the bouquet while exalting the fruity sensation
- ⇒ strengthens and rounds the taste
- ⇒ increases the volume and the gustatory persistence

DOSI E MODALITA' D'USO

1 - 5 g/hl in white wines

5 - 15 g/hl in red and rosé wines

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

NOTE: in order to define the optimal dose and avoid undesired colloidal effects, it is recommended to perform proper laboratory tests.

COMPOSITION

Condensed tannin.

PACKING

1kg PACKS

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