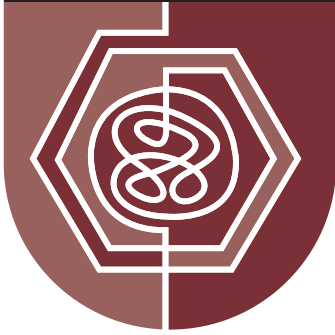


TANNINI



EASYTAN® HARVEST SG

**GRANULATED TANNIN WITH HIGH SOLUBILITY,
BASED ON ELLAGIC TANNIN, FOR ENOLOGICAL USE**

COMPOSITION



Product made from a specific vegetal selection, in order to obtain very reactive ellagic tannins, made via an exclusive extraction process of hydro alcoholic solution.

CHARACTERISTICS



EASYTAN® HARVEST SG comes from a light extraction from fine woods, with the use of water and alcohol: the particular process used allowed to obtain tannins mostly from noble polyphenolic fractions with sweet character.

Applied both on whites and rosés and reds, EASYTAN® HARVEST SG confers resistance against oxidation, brings breadth and greater body.

EASYTAN® HARVEST SG significantly contributes to colour stability of red wines.

It has good clarifying activity. A specific treatment called "instantizing process" makes EASYTAN® HARVEST SG granulated, then promptly water-soluble.

APPLICATIONS



EASYTAN® HARVEST SG is used when grapes are collected and during maceration for the production of red wines, for protein stabilization and in white wines as a prevention of oxidation.

It can also be used in different processing of wines (e.g. clarifications, cuts, etc.). In this case you should have to use EASYTAN® HARVEST SG before the last brightening filtration.

When using EASYTAN® HARVEST SG comply with the relative legal regulations in force.

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DIRECTIONS FOR USE

Carefully dissolve the required amount of EASYTAN® HARVEST SG in 10 parts water and then adding to the mass; do not use metal objects and water rich in limestone. In the case of use shortly before bottling it is recommended to carry out preliminary lab. tests by adding different amounts of tannin in order to evaluate the sensory interaction with the product and the potential reactivity with wine proteins.



DOSAGE

From 5 to 30 g/hL in maceration and in the following steps for the production of red wines;
from 1 to 5 g/hL for the production of white wines and rosé wines;
from 10 to 40 g/hL for the vinegar;
from 5 to 30 g/hL for distillates.



PACKAGING

500 g and 5 kg bags.



STORAGE

Store in a cool, dry and well ventilated place. Reseal opened packages carefully.



HAZARD

Based on the current European regulations the product is classified: not hazardous.