

# PREMIUM<sup>®</sup> WHISKY-LATTONE SG

GRANULATED PRODUCT BASED ON TANNIN FOR ENOLOGICAL USE

TANNINI

TANNINS ■ TANINOS ■ TANNINE

## COMPOSITION

PREMIUM<sup>®</sup> WHISKY LATTONE SG is granulated product obtained from tannins extracted from high quality American oak.

## CHARACTERISTICS

PREMIUM<sup>®</sup> WHISKY LATTONE SG is a top class product extracted and dried through specific processes with particular attention to high-quality raw materials.

<sup>®</sup> WHISKY LATTONE SG contains polyphenolic substances with low-hostility organoleptic characteristic, able to heightening the structure of vintage wines, without overshadowing their quality.

PREMIUM<sup>®</sup> WHISKY LATTONE SG is renowned for its refinement even when used in high amounts. Treated wines are very clean and intensified in softness and vanilla notes enhancing its bouquet.

## USES

PREMIUM<sup>®</sup> WHISKY LATTONE SG is used for treating white and red wines, vinegars and distillates. On wines it can be used in the first fining stages, especially if such operations are carried out using old wooden barrels and no longer releasing tannins.

Therefore, when used in red wines, it can also achieve considerable colour stabilization at the same time ; on white wines add complexity to the wine structure contributing to reach protein stability.

PREMIUM<sup>®</sup> WHISKY LATTONE SG allows the product to last longer and enhances resistance to oxidation.

Please use PREMIUM<sup>®</sup> WHISKY LATTONE SG in compliance with all applicable regulations.

## INSTRUCTIONS

PREMIUM<sup>®</sup> WHISKY LATTONE SG is easily soluble in water. Carefully dissolve the required quantity of PREMIUM<sup>®</sup> WHISKY LATTONE SG into 10 parts of warm water and then add to the bulk. Do not use metal objects or hard water.

Though PREMIUM<sup>®</sup> WHISKY LATTONE SG has a low reaction against protein compounds, always control the wine protein stability before treatment , especially if carried out shortly after filtration and bottling.

## DOSAGE

From 1 to 15 g/hL for red and white wines

From 5 to 40 g/hL for distillates

From 10 to 40 g/hL for vinegars

## PACKAGING

Poly laminated bags of 0.5 kg with **zip system**.

## STORAGE

Store in a cool dry place, protected from light.

Reseal opened packages carefully.

## HAZARDOUS

The product is classified as: NOT HAZARDOUS.

TECHNICAL DATASHEET: 02/04/2013