

PREMIUM[®] VINACCIOLO SG

GRANULATED TANNIN FOR ENOLOGICAL USE

TANNINI

TANNINS ■ TANINOS ■ TANNINE

COMPOSITION

Granular tannin extracted from grape seeds.

CHARACTERISTICS

PREMIUM[®] VINACCIOLO SG has been carefully selected among the best tannins that can be extracted from grape. Its tannic composition is typically catechinic and originates from fully ripe grapes. This is why its organoleptic features are so pleasant, even at high doses.

Its formulation, of procyanidinic and catechinic origin, gives it a high reactivity both to proteins, including polyphenoloxidases, and to the colouring substances.

PREMIUM[®] VINACCIOLO SG gives the product greater longevity and resistance to oxidations and at the same time the wines processed with it are aromatically more complex, they express fresh notes, and are more full-bodied.

PREMIUM[®] VINACCIOLO SG can be considered the catechinic tannin "*par excellence*".

APPLICATIONS

PREMIUM[®] VINACCIOLO SG can be used to treat red or white wines.

It can be used during the first phases of wine processing and/or during the finishing stages.

It can prevent laccase-induced oxidative events in musts obtained from grapes with bunch rot.

During red vinification its use during maceration and devatting allows one to fix anthocyanins extracted from the grape skins. It is also a helpful complement when maceration has been too short, during the making of important wines.

PREMIUM[®] VINACCIOLO SG finds its application from the end of fermentation onwards. Dosage can be fractionated to provide a natural antioxidant protection and at the same time to help protein stabilization.

This is a way to bring down the amounts of bentonite that are needed while keeping the product's integrity.

Its natural antioxidant effect allows one to limit the amount of sulphur dioxide needed to ensure wine stability.

When using PREMIUM[®] VINACCIOLO SG conform with existing norms.

INSTRUCTIONS

It can be easily dissolved in water with virtually no clump formation.

Dissolve the needed amount of PREMIUM[®] VINACCIOLO SG in 10 parts water and add to the mass; do not use metallic objects or hard water.

We recommend using a few days before filtration.

DOSAGE

From 5 to 10 g/hL during maceration for the production of red wines;

From 3 to 5 g/hL for the production of rosé wines;

From 1 to 5 g/hL for the production of white wines, best if fractionated over time.

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.

HAZARD

According to the Ministerial Decree approved on 28/01/1992, the product is classified as:

NOT HAZARDOUS.

TECHNICAL DATASHEET: 02/04/2013