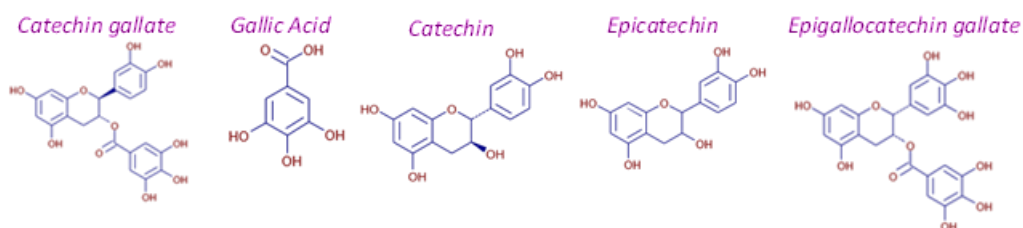


Description

Blend of gall tannins and acacia catechins ideal for the fining of both white and red wines. It gives structure and elegance without interfering with the varietal characteristics of wines.

Composition

Gall tannins and acacia catechins.



Technical specifications

- > Interacts with glutathione to form compounds with significant antioxidant activity
- > Antiseptic action
- > Gives body and structure
- > Prevents "light taste"

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.

Applications

To be used at the end of fermentation for decrease sulfur dioxide dosages.
During lysis on fine lees as a substitute for sulfur dioxide.
Use to prevent light taste.

Recommended dosage

Whites: 1-5 g/hl
Reds: 2-10 g/hl

Preparation mode

Dissolve in warm water or wine at room temperature in a ratio of 1:10 at the time of use.

Packages

1 kg can

Shelf life and storage

Keep in a cool, dry place away from light.
Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.
Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.