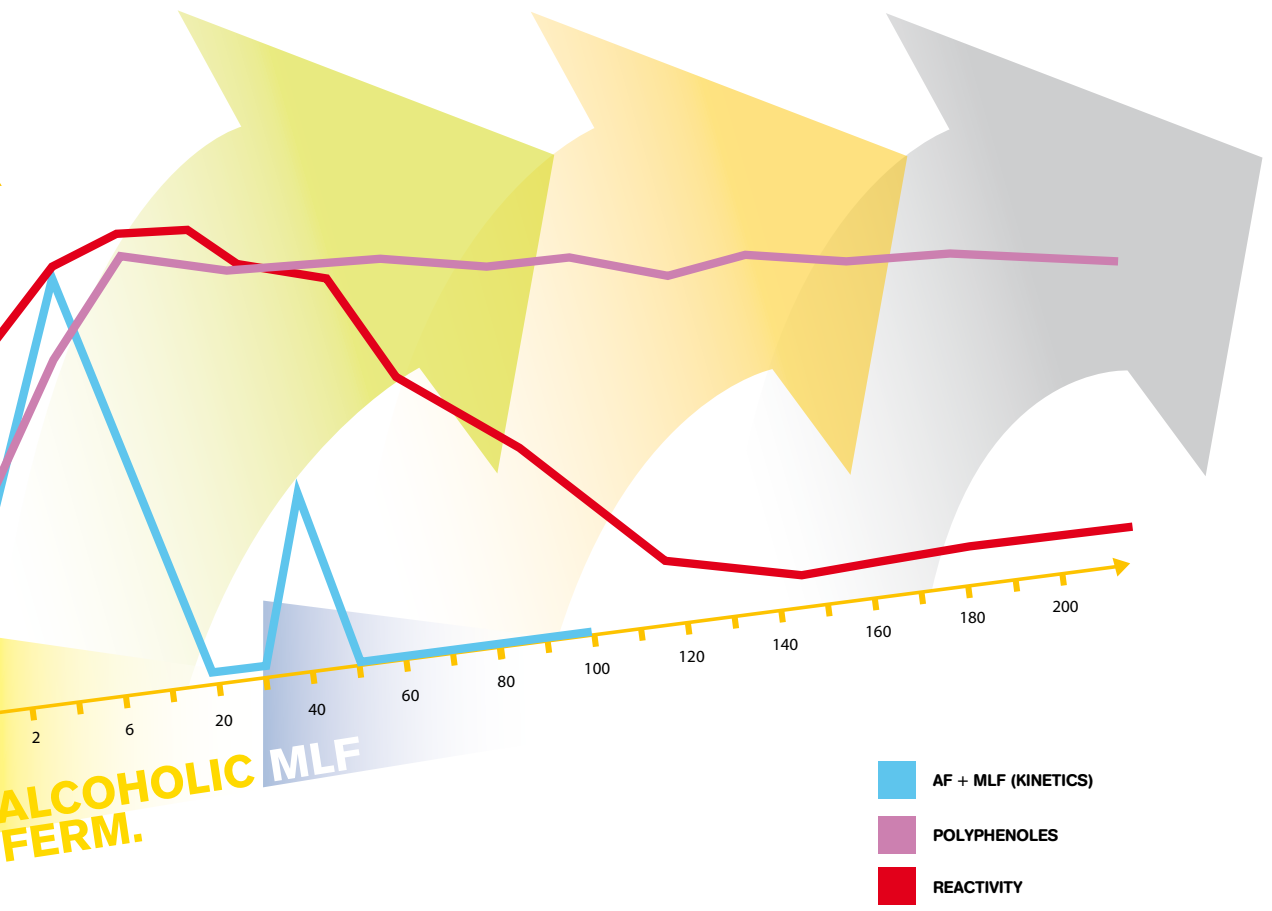


	SOLUBILITY	SOFTNESS	VOLUME	AROMA
POLISAC AROM	COMPLETE	☆☆	☆☆☆☆	☆☆☆☆
POLISAC RONDEUR	COMPLETE	☆☆☆☆	☆☆☆☆	☆☆
POLISAC RAISIN	COMPLETE	☆☆	☆☆☆☆	☆☆☆☆
POLISAC EQUILIBRIUM	COMPLETE	☆☆	☆☆☆☆	☆☆

UVATANN MC
TANBLANCHE CRU
TANBLANCHE
TANROUGE
TANNCOLOR
TANNFRUITY
OXYGENATION

UVATANN ST
TANBLANCHE CRU
TANCHÈNE PLUS
TANNRED
TANNSTRUCTURE
MICROTANN PLUS
MICRO-OXYGENATION



TANBLANCHE CRU
TANNALLIER
TANNALLIER QVE'
TANPLENUM
TANNALLIER DIST
TANNAROM
UVATANN VN
UVATANN BC
TANNALLIER ELEGANCE
PRE-BOTTLING

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KREATIVITÄT

TANNINS and BIOLOGICAL IMPROVERS

	SOFTNESS	REDOX	COLOR	STRUCTURE	AROMA	ABSORPTION OF REDUCED ODORS
MICROTANN PLUS		☆☆	INDIRECT + DIRECT	☆☆		☆☆
TANBLANCHE CRU	☆☆	☆☆☆☆	INDIRECT	☆☆☆☆	☆☆	☆☆☆☆
TANCHÈNE PLUS	☆☆	☆☆	INDIRECT	☆☆	☆☆	☆☆
TANNSTRUCTURE		☆☆☆☆	INDIRECT	☆☆		☆☆☆☆
UVATANN ST	☆☆	☆☆	DIRECT	☆☆☆☆		☆☆

	SOFTNESS	VOLUME	COLOR	STRUCTURE	AROMA	ABSORPTION OF REDUCED ODORS
UVATANN VN	☆☆	☆☆	DIRECT	☆☆☆☆		☆☆
TANNALLIER	☆☆	☆☆	INDIRECT	☆☆	☆☆	
TANNALLIER QVE'	☆☆	☆☆	INDIRECT	☆☆	☆☆	
TANNALLIER DIST	☆☆	☆☆	INDIRECT	☆☆	☆☆☆☆	
TANNAROM	☆☆	☆☆	DIRECT	☆☆	☆☆☆☆	☆☆
TANNALLIER ELEGANCE	☆☆	☆☆	INDIRECT	☆☆	☆☆☆☆	
TANPLENUM	☆☆☆☆	☆☆	INDIRECT	☆☆	☆☆☆☆	☆☆
UVATANN BC	☆☆	☆☆	DIRECT	☆☆☆☆		☆☆



TANBLANCHE: Blend of gall-tannins for white wines processing.

TANBOISÉ: Granular blend of hydrolysable tannins with high antioxidative potential for protection of white and red wines during the crushing phase.

TANNCOLOR: Blend of hydrolysable tannins with high antioxidative potential for red and white wines processing.

TANROUGE: Blend of condensed and hydrolysable tannins for stabilization and protection of color in red wines.

TANNRED: Blend of hydrolysable and condensed tannins, extracted from grape seeds, designed to stabilize and protect color.

UVATANN MC: blend of pro-anthocyanidins obtained from grape, with high reactivity, specifically for red wines vinification.

TANNFRUITY: Condensed tannin, to be used at the beginning of vinification; it enhances the fruity sensation with prominent notes of cherry and strawberry; excellent for protecting and stabilizing color during the first phases of extraction.

UVATANN ST: Blend of grape-seeds tannins; it stabilizes the color and strengthens the structure. Excellent for refining also in rosé and white wines.

MICROTANN PLUS: Blend of grape-seeds and hydrolysable tannins designed to complete the structure and for color stabilization in red wines, to be combined with micro-oxygenation.

TANNSTRUCTURE: Blend of hydrolysable tannins to be used after devatting and after Malo-Lactic Fermentation (MLF). It completes the wine's structure and controls the oxygen activity in preventing conditions of reduction.

TANCHÈNE PLUS: Blend of valuable French oak tannins, ideal in refining phase. It harmonizes and strengthens the wine's bouquet.

TANPLENUM: Blend of valuable oak tannins, other tannins and polysaccharides from grapes. It contains the same tannins that are released by the barriques; it brings volume, softness and persistence.

TANNALLIER: Tannin extracted from "Marrain" French wood; ideal for the refining and finishing of the wine.

TANNALLIER OVE: Blend of the best French oak wood, very sweet. Excellent in the finishing phase, improves the vanilla notes.

TANNALLIER DIST: It is an oak tannin of particular aromatic elegance, designed for refining and pre-bottling treatment. It brings improvements in structure, in wine's aroma and color.

TANNALLIER ELEGANCE: Tannin extracted from valuable woods, ideal for the finishing of great red and white wines.

UVATANN BC: Blend of grape-skin tannins for the increase of structure, stabilization of color in association with micro-oxygenation and for a better finishing phase in wood.

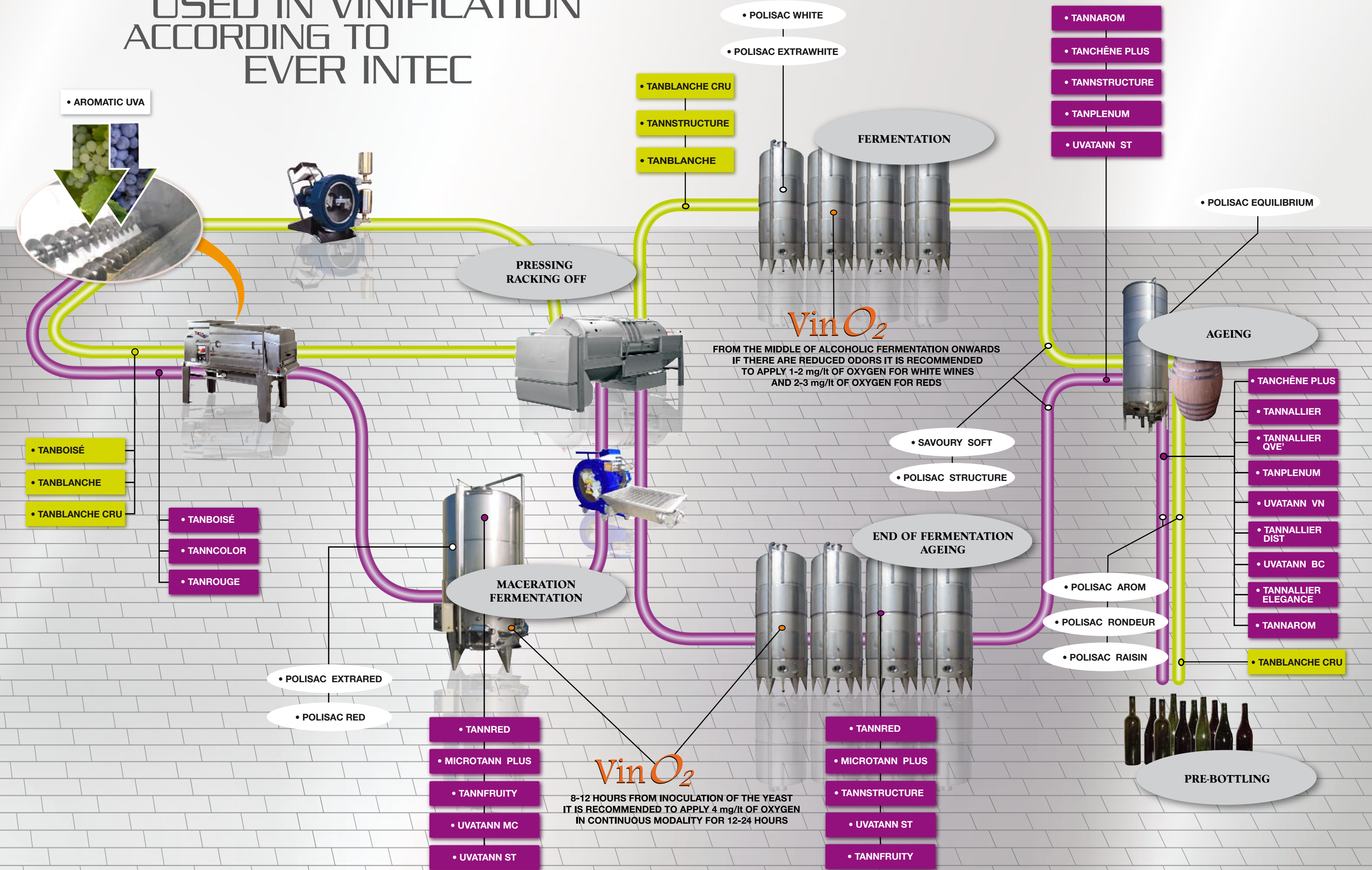
UVATANN VN: Blend of grape-seeds tannins with low surface charge. Ideal for its contribution of structure and stabilization of color in combination with micro-oxygenation.

TANNAROM: Condensed tannin, to be used in final steps of refining, perfect for magnification of the freshest and fruitiest aromas; it brings softness and volume and also increases the wine's shelf-life.

NEW

TANBLANCHE CRU: Blend of tannins possessing a high reactivity with oxygen, designed for protection of aromas and for a longer shelf-life of white and rosé wines. To be used from vinification through bottling.

TANNINS and POLISACCHARIDES USED IN VINIFICATION ACCORDING TO EVER INTEC



POLISAC RED: Biological improver, yeast derivate, to be used at beginning of fermentation. Designed for round, smooth wines, which will have a stable color already at the end of alcoholic fermentation.

POLISAC EXTRARED: Fermentation aid, rich in polysaccharides; it's a yeast derivate and contains condensed and hydrolyzed tannins. It enhances the structure, protects color and brings volume and softness.

POLISAC WHITE: Biological improver for fermentation of smooth, fruity and fresh white wines. It shortens the refining period.

POLISAC EXTRAWHITE: Fermentation aid with high antioxidant capacity for protection of aromas and freshness in white wines. It brings volume and softness to wine.

SAVOURY SOFT: Preparation based on yeast walls; it yields gustative fullness, prevents the risk of odors coming from sulfur derivates and helps in adsorbing them if already present.

POLISAC STRUCTURE: Preparation based on yeast walls designed to improve the gustative structure and round off the tannic sensation.

POLISAC EQUILIBRIUM: Preparation for the refining phase, rich in polysaccharides and readily available mannoproteins. It brings volume and softness; the presence of tannin gives balance and persistence to the palate.

POLISAC AROM: Preparation for pre-bottling phase, completely soluble. It favors softness and roundness in wines, enhances freshness, fruity notes and the wine's body.

POLISAC RONDEUR: Preparation for pre-bottling phase, completely soluble. It corrects excessive thinness and astringency and enhances softness and roundness in wines.

POLISAC RAISIN: Preparation for pre-bottling phase, completely soluble. It protects and maintains freshness and fruity notes in the wine. It exalts fragrance, volume and softness.