

TANNAROM

**Specialty product for refining
in pre-bottling phase**

CHARACTERISTICS

TANNAROM comes from the attention we pay to the market's requirements, today oriented towards fresh and fruity wines.

TANNAROM is a tannin of new concept, which innovative method of extraction allows maintaining intact its volatile substances, ensuring a better aromatic impact. TANNAROM is therefore able to exalt in the wine the typical hints of red fruit (cherry, plum, strawberry). Its high reactivity ensures the protection of the color of the wines (red and rosé wines), increasing its shelf-life. Its use is also interesting on white wines at lower doses where is able to increase finesse aromatic and the softness. Its capacity antioxidant plays an important role, allowing you to maintain the dioxide more stable over time.

APPLICATIONS

TANNAROM is suggested for all wines of quality intended for bottling where:

- ⇒ Harmonizes the bouquet and exalts the fruity notes
- ⇒ Strengthens and rounds the taste
- ⇒ Enhances the volume and gustative persistence

DOSAGE AND INSTRUCTIONS FOR USE

1 - 5 g/hL in white wines

5 - 15 g/hL in red and rosé wines

Dissolve the product in water or wine in a ratio of 1:10 and add it in a homogeneous manner to the mass.

NOTE: in order to determine the optimal dosage and avoid undesired colloidal effects, laboratory trials are suggested.

COMPOSITION

Condensed tannins.

PACKING

1kg

Data sheet revised 02_030608

This product is not considered dangerous therefore a material safety data sheet is not necessary.