

TANNALLIER DIST

Fining tannin

CHARACTERISTICS

TANNALLIER DIST is a special mixture of precious oak tannins, chamois-coloured powder easily soluble in water and wine; TANNALLIER DIST has an astringent-sweet taste. The toasting degree of the wood before extraction develops high quantities of polysaccharides and cyclic aldehydes deriving directly from wood and able to give wine or distillate those aromatic and tannic "sweetness", characteristics that are typical of products preserved in new wood.

APPLICATIONS

TANNALLIER DIST is a high-quality ellagic tannin, especially designed for brandies and distillates, meant for ageing: it improves considerably their structure, aroma and colour. Thanks to the special aromatic characteristics of TANNALLIER DIST, this tannin is ideal for preparing the "liqueur d'expédition" of sparkling wines prepared with the classical method.

Extremely interesting results were obtained by dosing TANNALLIER DIST in red and white wines as a pre-bottling finish.

DOSES AND INSTRUCTIONS FOR USE

0.5-5 g/hl in wines, in pre-bottling operations

0,5-1 gr/degree/hl in spirit and distilled products

Dissolve the product in water or with the product to be treated in a ratio of 1:10 and add it homogeneously to the mass.

NOTES: It is advisable to carry out laboratory tests in order to define the optimum dosage and avoid undesired colloidal effects.

COMPOSITION

Oak tannin.

PACKING

0.500 kg package

This product is not dangerous. No safety data sheet is required.