

TANNINI



SMARTAN[®] SG

GRANULATED PRODUCT BASED ON ELLAGIC TANNINS,
FOR OENOLOGICAL USE

COMPOSITION



SMARTAN[®] SG is a mix of soft ellagic tannins obtained through a delicate extraction process with an idroalcoholic solution from high quality Quercus wood.

CHARACTERISTICS



The exclusive extraction process used gives a tannin made mainly from noble polyphenolic elements, with a sweet character. Thanks to these characteristics, it can be used both on red and white wines from the racking and during all the fining processes, providing resistance to oxidations. During red wine vinification, if dosage is made at the end of alcoholic fermentation, SMARTAN[®] SG provides color stabilization helping to balance the redox of the wine. It reduces the vegetal notes which are too strong. SMARTAN[®] SG provides body to the wine, with an elegant organoleptic balance. A special granulation treatment makes SMARTAN[®] SG easily soluble in water.

APPLICATIONS



SMARTAN[®] SG is optimal from the final stages of fermentation in the production of red wines, contributing to the color stabilization with a delicate sensory impact on finishing; for protein stabilization and to prevent oxidation, on white wines. Suitable for use in combination with the micro-oxygenation activity. SMARTAN[®] SG is also recommended in the final stages of treatments, as it gives greater volume and structure to the finished wines with a very limited impact on the olfactory level. Reduces reductions and has clarifying activity. It is good as redox regulator for sparkling wines.

When using SMARTAN[®] SG comply with the relative legal regulation in force.

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DIRECTIONS FOR USE

SMARTAN[®] SG is easily soluble in water. Dissolve carefully the required quantity of SMARTAN[®] SG in 10 parts of water and then add to the wine; don't use metal objects and water rich in limestone. In small doses repeated, accompanies ideally the micro-oxygenation. If used just before bottling, it is recommended to check protein stability of wine and make preliminary tests adding different quantities of tannin in order to check its organoleptic interactions with the product.



DOSAGE

From 5 to 25 g/hL on crushing or must and during aging of red wines;
from 2-3 g/hL to manage reductions and repeatedly during micro-oxygenation;
from 1 to 5 g/hL for white wines;
from 5 to 30 g/hL for distillates.



PACKAGING

500 g poly laminate bags.



STORAGE

Keep in a cool and dry place away from light. Reseal carefully open packages.



HAZARD

Based on the current European regulations the product is classified: not hazardous.