



SMARTAN® FRUITY

PRODUCT BASED ON PROANTHOCYADINIC TANNIN,
FOR ENOLOGICAL USE

COMPOSITION



Product obtained from an exclusive and delicate proanthocyanidic tannin rich in natural polysaccharides. Its extraction process is so delicate that preserves the elegant sensory characteristics of the prestigious raw material.

CHARACTERISTICS



SMARTAN® FRUITY is extracted from special raw materials which have been carefully selected for their finesse and elegance; by means of a slow process the extraction concerns mainly polyphenolic elements with less aggressive organoleptic characteristics as well as interesting polysaccharides substances with a stabilizing activity. SMARTAN® FRUITY is a proanthocyanidic product, elegant on the palate; thanks to its redox stabilizing activity, it helps to preserve over time the fruity notes in the wine. As a result, SMARTAN® FRUITY contributes to preserve in the wine a wider complexity in aromatics and a more pleasant volume. SMARTAN® FRUITY undergoes a special treatment called "instantaneization" making it readily soluble in water while respecting its fine organoleptic features.

APPLICATIONS



SMARTAN® FRUITY is recommended in red and rosé wines' treatment, can also be used at low doses in white wines. It can be used already in the first phases of the fining process starting from the racking, even if it's normally used in the final phases of treatment and assembling of red and rosé wines. In this case we recommend to test for protein stability and do preliminary additions of different quantities of tannin in order to assess both its clarifying activity with the colloidal macromolecules and the possible organoleptic interactions with the final product. In white wines it's interesting mainly on passito wines or well-structured wines. In this case follow the suggested dosages. SMARTAN® FRUITY has a clarifying activity.

When using SMARTAN® FRUITY comply the relative legal regulations in force.



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DIRECTIONS FOR USE



SMARTAN® FRUITY is easily soluble in water. Dissolve carefully the necessary quantity of SMARTAN® FRUITY in 10 parts of water and then add to the mass; do not use metal objects or water rich in limestone.

In order to avoid tannin-protein precipitates check for wine's protein stability before dosing the tannin.

DOSAGE



From 2 to 5 g/hL for red wines; up to 10 g/hL on high-end wines;
from 1 to 5 g/hL for rosé wines;
from 0.5 to 3 g/hL for white wines

PACKAGING



500 g poly laminate bags.

STORAGE



Store in a cool dry place, protected from light. Reseal opened packages carefully.

HAZARD



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