

TANNINS

Tannica Fresco

Description

Tannica Fresco is a proanthocyanidin-rich tannin blend.

Properties

Tannica Fresco efficiently binds free oxygen, providing antioxidant benefits and increasing fresh aromatics, structure and softness.

Use

Tannica Fresco is a tannin for white and rosé wines that, due to its limited reactivity with proteins, is suitable for late addition immediately prior to bottling.

Dosage and Addition

Refining White and Rosé Wines: 1–10 g/hL (0.08–0.84 lb/1000 gal)

At Bottling: 1–5 g/hL (0.08–0.43 lb/1000 gal)

Add **Tannica Fresco** directly to the wine or dissolve in warm water at a ratio of 1:10. Add by means of a Venturi tube or metering pump while mixing to ensure proper homogenization.

Bench trials are recommended to ensure appropriate addition rates. Please contact your **ATPGroup Enology Products Specialist** for the best solution and assistance with the necessary bench trials to ensure appropriate rates.

Storage and Shelf Life

Store in original packaging in a cool and dry environment, max 77°F (25°C). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Tannica Fresco is available in a 1 kg bag.

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.