

TANNINS

Tannica Rosso

Description

Tannica Rosso is a proanthocyanidinic tannin blend.

Properties

Tannica Rosso is a cold-extracted tannin. Cold extraction improves tannin reactivity to wine components. **Tannica Rosso** quickly promotes an intense red fruit note in the wine along with refined structure and softness.

Use

Tannica Rosso, due to its low reactivity with proteins, is especially useful as a refining agent in red wines for late addition up to just before bottling.

Dosage and Addition

Refining Red 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)

Dissolve **Tannica Rosso** 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 Rosso is available in a 500 g bag.

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.