

TANNINS

Tannica Eleva

Description

Tannica Eleva is a natural tannin extracted from the seasoned, toasted wood of several species of oak through an additive-free hot water process. When added to wine, it increases the complexity of the aromas and contributes positively to the structure.

Properties

Tannica Eleva is concentrated and purified several times throughout the production process to eliminate the bitter components.

- Appearance: brownish
- Solubility: passes test in water
- Physical state: dry powder

Use

A high-quality, pure, predominantly ellagic tannin, **Tannica Eleva** is appreciated for its ability to elevate the softness and sweetness inherent in the wine. It also contributes undertones of cream and custard. Intended for use as a pre-bottling finishing tannin, it can be added to red or white wines, both wood- and stainless-steel-aged, at any stage of the refining process.

Dosage and Addition

Red wine maturation and aging: 5–15 g/hL (0.40–1.20 lb/1000 gal)

White and sparkling maturation and aging: 2–6 g/hL (0.16–0.48 lb/1000 gal)

Mix in water, wine, or juice at the ratio of 1:15 by weight. Add to the tank or barrel while mixing, preferably using a venturi or metering pump. To ensure homogenization, circulate at least 1.5x tank volume after addition.

Bench trials are recommended to ensure appropriate addition rates. Please contact your **ATPGroup Enology Products Specialist** for assistance with optimizing use to meet your requirements.

Storage and Shelf Life

Store in the original unopened packaging in a neutral, odor-free environment that is dry and cool (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 1 kg bag.

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.