



PROTAN Peel

Technological aid based on tannin extracted from grape skin



→ TECHNICAL DESCRIPTION

Wines' refining, also called maturation or *élevage*, is an important stage of the post-fermentative oenological process, enabling to sensibly improve wine organoleptic characteristics. The refining consists in directing the action of the oxygen spreading into the wine after rackings or traditional cellar operations; this promotes the polymerization of the anthocyanins with proanthocyanidins and of the proanthocyanidins among them.

Protan Peel is a tannin obtained from the skin of unfermented and pressed grapes, processed with a system aimed at extracting proanthocyanidins in a way not to damage them and to keep them reactive. **Protan Peel**, thanks to the innovative system of water extraction, maintains fresh notes and integrates wines' tannin profile with soft structured notes; it has a great affinity towards wines aged in wood. The utilization of **Protan Peel** during the final refining stages gives wines a longer shelf life and enhances the persistence and the sweetness in the after-taste, effectively covering any possible bitter notes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Tannin extracted from grape skin, stabilized with gum arabic, *potassium bisulfite* (10 g/hL bring about 0,04 mg/L of SO₂), water q.s. to 100.

Proanthocyanidinic tannins act as final oxygen acceptors, assuring a correct wine evolution during the entire refining stage.

Their presence gives structure to wines and it is indispensable to firmly fix anthocyanins. If a wine is poorly structured (TPI below 50) the ratio of proanthocyanidinic tannins must be increased.

To heighten a wine's structure, significant quantities of ellagic and proanthocyanidinic tannins are necessary.

→ DOSAGE

From 10 to 40 g/hL.

→ INSTRUCTIONS FOR USE

Add directly into a part of wine.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net bottles.

