



PROTAN Raisin

Proanthocyanidinic tannin



→ TECHNICAL DESCRIPTION

Wine refinement, also referred to as maturation or *élevage*, is an important stage of the post-fermentative oenological process, which sensibly improves the wine's organoleptic characteristics.

The refinement consists in giving a precise direction to the action of oxygen as it spreads throughout the wine during raching and traditional cellar operations; this promotes the polymerization of the anthocyanins with the proanthocyanidins and of these latter ones amongst themselves.

Protan Raisin improves wine structure and supplies soft skin tannins which integrate perfectly with the tannic structure of wines. No further refining is required.

Protan Raisin is a proanthocyanidinic tannin from white grapes' skin. It should be used for mellowing tannic astringency while increasing wine structure, before bottling or during refinement.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Grape skin tannin.

→ DOSAGE

From 3 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve in water or directly in wine.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 1 kg.

Reference: PROTAN_RAISIN_TDS_EN_3191120_OENO_Italy

