



TANIBLANC

.....
 Tannin for the treatment of musts

→ TECHNICAL DESCRIPTION

Taniblan is a particular powder ellagic tannin, studied to be used on musts, white and rosé wines. It derives from prized varieties of wood, which have undergone a process of grinding, extraction, concentration and drying through atomization. When used on must or during fermentation, **Taniblan** develops particular structural qualities which complement the natural characteristics, by enhancing their aroma and taste.

Taniblan helps to balance the polyphenolic structure by introducing soft and fragrant tonalities which considerably improve the organoleptic profile of the treated products.

Taniblan takes part in oxidationreduction processes and consumes the dissolved oxygen. It strenghtens the protective action of sulphur dioxide, maintaining the free fraction stable for a longer time.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin derived from prized wood varieties containing no bitter components.

→ DOSAGE

In musts and during fermentation: 10-30 g/hL.

The dose to be used is determined by multiplying by 2,5 times the quantity considered appropriate when tasting immediately after the trial addition; this is because **Taniblan** combines with the components of musts and wines and gives a perfect and stable definition of the aroma and taste only after 2-3 days. After tannin addition, in order to immediately evaluate taste intensity, it is sufficient to add a few drops of hydrogen peroxide.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Taniblan** in must or wine and add it to the mass by pumping over.





TANIBLANC

→ STORAGE AND PACKAGING

Store in a dry and cool place.

1 kg net plastic bags in 5 and 15 kg cartons.

5 kg cardboard box with internal polythene bag, equipped with a plastic scoop for dosing 250 g of product.

