

VANILLE

Blend of French oak tannin

DESCRIPTION

Lafood®Vanille is a blend of tannins extracted from the best qualities of French oak (Allier, Limousine and Tronçais). It is the result of the most recent research on polyphenols and natural antioxidants of Lafood® R&D wines in collaboration with the University of Udine.

OENOLOGICAL APPLICATION

The use on structured white and red wines in aging, enhances the aromatic tones, bringing elegance, softness and an evident smell of vanilla. The extraction takes place through a natural process in a watery vehicle and in the absence of chemical and biological products, ensuring the obtainment of a natural product. The special infrared roasting technique in the controlled presence of oxygen, gives aromatic notes typical of wines aged in barrique.

Excellent prevention action of oxidation-reduction phenomena.

White wines: Chardonnay, Pinot grigio, Prosecco, Champagne and sparkling wines in general.

Red wines: suitable for all types.

PACKAGING AND STORAGE

0,500 Kg bags.

Store the product in a cool and dry place.

DOSES AND INSTRUCTIONS FOR USE

The recommended dose is equal to 0,5-3 g/hl. Higher doses, 1-5 g/hl, must necessarily be supported by preliminary tests.

The ellagitannins are hydrolysable and their complete adaptation to the aqueous or alcoholic solutions takes place after 24-36 h.

Disperse Lafood®Vanille directly in the wine or water (ratio 1:20) and add to the mass.



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The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. In addition, they should not be considered an express or implied warranty or condition for the sale of this product.



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