

# TANN UVA AROM

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*Formula of high quality tannins*

## DESCRIPTION

Lafood®Tann Uva Arom is a tannin extracted from the fresh epicarp of Moscato grapes, characterized by high-average molecular weight is highly structuring and antioxidant.

## OENOLOGICAL APPLICATIONS

Because of the particular season trends and for particular grape varieties may occur deficiencies polyphenolic favoring the spread of O<sub>2</sub> in the wine and then the formation of free radicals, which can attack esters and terpenes altering the aromatic structure or react with anthocyanins causing the polymerization and precipitation.

The nature of this tannin proantocianidinica regulates the redox potential, preventing and blocking the action of free radicals, therefore guaranteeing the correct evolution of the wine.

Tann UVA AROM is a very sweet tannin, effective in enhancing the structure of white and red wines. Indicated in all stages of aging

## DOSES AND INSTRUCTIONS FOR USE

For this product are generally recommended doses of 2-10 g/hl, although these must be properly evaluated based on the type of wine and its analytical parameters.

Because the chemical reactions catalyzed by tannins need time, you should wait few days for the evaluation of these parameters.

## PACKAGING AND STORAGE

0,500 Kg bags.

Store the product in a cool and dry place.

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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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