

TIAN-TAI

Catechinic tannin extracted from green tea leaves

DESCRIPTION

Green tea is made exclusively from the leaves of *Camellia sinensis* (or *Thea chinensis*), whose cultivation originated in China by Buddhist monks, who first cultivated variety. Hua Ding around their temple on Mount Tian-tai (the terrace of the sky). The legend says that in the 805 A.D. Saicho, a Japanese monaco visiting the Tian-tai, fell in love with this tea and brought the plant in Japan.

Lafood®Tian Tai is a catechinic tannin from extraction and subsequent purification obtained from the leaves of green tea. The first step of extraction involves the use of warm water, to remove the chlorophyll and the resinous substances. Subsequently the intermediate is filtered and concentrated prior to purification with a cold mixture of water and alcohol, in order to separate the tannin from the residual salt and sugar. The final stage of purification takes place in alcohol concentrate for a strict selection of the molecular weights of the polyphenols, concentrating those which have greater reactivity. The final product is concentrated with the addition of water to remove residual alcohol and finally atomized in specific installations.

OENOLOGICAL APPLICATION

Lafood®Tian Tai chemically it is composed of very low molecular weight polyphenols proantocianidinici variously esterified with gallic acid. Lafood®Tian Tai shows ample range of applications, as it combines anti-radical properties of tannins proantocianidinici (such as tannins peel and seeds) with a strong antioxidant and stabilizer (such as gall tannins and tare), making it versatile and effective.

❖ RED WINES

The condensed tannins are normally used in the stabilization of red wines, from the early stages of fermentation, racking and fining. Due to its antioxidant capacity and low molecular weight, Lafood®Tian Tai is particularly suitable for red wines with anthocyanins particularly unstable, or in cases of excessive polyphenolic maturation grapes, because results in the formation of stable copolymers and prevents the formation of complexes unstable anthocyanins

The evident efficacy of Lafood®Tian Tai is demonstrated in both fermentation and aging in micro-oxygenation.

❖ WHITE AND ROSÉ WINES

In general the use of proantocianidinici tannins on white wines requires special precautions, because of the possible formation of molecules of a brown color in the presence of oxygen and/or free radicals.

The use of Lafood®Tian Tai however, does not change the color and thanks to its exceptional antioxidant properties prevent browning.

The use of- Lafood®Tian Tai is possible:

- In the early stages of fermentation to reduce the need of SO₂;
- During fermentation and aging to release the terpene compounds from the radicals, ensuring the recovery of the freshness and the typical aromas of each grape variety, and to improve the taste and texture;
- Before bottling, to enhance the fruity and floral notes that during the wine making have narrowed.

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DOSES AND INSTRUCTIONS FOR USE

❖ RED WINES

To avoid the precipitation of tannin-TIAN TAI due to unstable proteins of wine, we recommend its use after gallic or ellagic tannins.

Fermentation in the recommended doses varies from 5 to 20 g/hl, depending on the concentration of anthocyanins.

In micro-oxygenation is recommended the addition of 5-10 g/hl before the the begining of process

❖ WHITE WINES

During fermentation we recommend the use of 5-10 g/hl from the first day. By determining the free SO₂ is possible restrict its use up to 25-30%.

After clarification and / or before bottling you can add 1-3 g/hl. Pre disperse the product in water in 1:2 ratio.

PACKAGING AND STORAGE

Boxes of 25 Kg or 1 Kg bags.

This product is also available in instantly soluble granules in 1 kg bags or 12.5 kg boxes. Store the product in cool and dry place.

Rev. 2 – 16. 01. 2017

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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