BLOOMING

POWDERED TANNINS

Wine

General features

Blooming is an innovative blend of condensed tannins designed specifically to improve the aromatic cleanliness of post-fermentation red and rosé wines. This unique formulation was developed to effectively eliminate reduced odors, mitigate alterations associated with the wine's stay on the lees, reduce unwanted herbaceous hints and intensify the fruit profile of young wines.

Main benefits:

- Elimination of odors of ridotto: Blooming acts in a targeted manner to eliminate unpleasant odors of ridotto that can compromise the quality and pleasantness of wine.
- Mitigation of lees alterations: Blooming helps to prevent and mitigate alterations caused by wine's prolonged stay on lees, ensuring that the wine retains its freshness and purity.
- Fruitiness enhancement: Blooming is designed to enhance the fruit notes present in young wines, contributing to a better expression of the character of the varietal.
- Moderate structure: the blend offers a moderate amount of structure, making Blooming ideal for treating wines where natural lightness and ease of consumption is desired.
- Color supporter: during fermentation, Blooming helps fix the color of the wine, helping to maintain its brightness and stability.
- Maintaining redox potential: during racking and aging, Blooming helps maintain the proper redox potential, preventing the formation of olfactory deviations and ensuring optimal wine preservation.

Composition

Condensed tannin blend

Dosage

Fermentation: 10-40 g/hl
Racking: 5-15 g/hl
Maturation: 1-10 g/hl

How to use

Add 48 hours before bottling, unifying the product to the mass. Experimental testing in the laboratory is recommended. Conduct tasting 48 hours after addition.

Packaging and storage

0.500 kg bag.
Store in a cool, dry place, closing the bag tightly.

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