GALLATAN

POWDERED TANNINS

General features

Gallatan is a product consisting of gall tannin powder known for its high antioxidant action. Its main characteristics and benefits include:

- Antioxidant action: Gallatan is rich in tannic compounds known for their ability to counteract oxidation in must and wine. This helps protect the wine from unwanted reactions that can compromise the quality and stability of the finished product.
- Protein stability: Gallatan is highly reactive with proteins present in must and wine. This reactivity allows for the removal of proteins, which helps to improve the protein stability of wine products. Good protein stability is essential to avoid problems such as turbidity formation or unwanted precipitation in wine.
- Grapes in poor sanitary condition: Gallatan is particularly useful when working with grapes that may not be in optimal sanitary condition. Because gall tannin is able to inactivate oxidizing enzymes of microorganisms, such as those associated with Botrytis cinerea, it can help preserve the quality and integrity of the must and wine even in these situations.

Wine

Composition

Galla tannin

Dosage

5-20 g/hl.
On grapes affected by Botrytis cinerea it is recommended to increase the dosage.

How to use

Dissolve the product in water at a ratio of 1:10 and add the mixture to the mass to be treated, taking care to homogenize thoroughly.

Packaging and storage

1 kg bag, 10 kg bag and 25 kg bag.
Store in a cool, dry environment.

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