GRAN TANNIN-C

POWDERED TANNINS

Wine

General features

Gran Tannin-C is a hydrolyzable tannin composed of a balanced combination of gallic or digallic and ellagic tannins. The main compound present is castalagin. This composition contributes to its effectiveness in several aspects of winemaking. Gran Tannin-C is extracted from the wood of the Domestic Chestnut, a species of tree very common in Europe, particularly in Italy and France. For its production, selected logs from old and properly seasoned trees are used, which contributes to the quality of the tannin. Here are some of its key characteristics and functions:

- Easily soluble: It has undergone a granulation process known as *fluidized bed,*which makes it easily soluble in water and, consequently, easy to use in winemaking processes.
- Clarifies and protects: Gran Tannin-C is an effective clarifier for wines, particularly white wines. Its ability to react with proteins makes it able to precipitate them, thus contributing to wine clarification.
- Enzyme control: this tannin has the ability to deactivate oxidized enzymes, including tyrosinase and laccase. This is important because it prevents unwanted oxidation in wines, helping to maintain natural color and bouquet.
- Phenolic balance: Gran Tannin-C helps balance the phenolic structure of wines, adding soft and fragrant notes. This can improve the organoleptic complexity of finished wines.
- Bacterial control: it is effective in controlling bacterial development in wines, helping to preserve their quality.

Composition

Granular chestnut tannin (ellagic type)
Tannic acid >77%
Moisture 6%.

Dosage

5-30 g/hl.
Higher doses are recommended in case of:
- Low amount of SO2
- Grapes attacked by Botritys
- Wines intended for aging
Preliminary laboratory tests are recommended

How to use

Dissolve the necessary dose of Gran Tannin-C in water or wine (and not vice versa), at a ratio of 1:10 to 1:15, under vigorous stirring and add it to the mass during reassembly.

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Packaging and storage

1 kg bag, 12.5 kg bag.
Store in a cool, dry place, away from heat sources.
Avoid contact of the product in solution with iron vessels, especially if they are rusted: tannin forms an insoluble black precipitate that, although harmless, impairs functionality.

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