PREMIUM WHITE

LIQUID TANNINS

Wine

General features

Premium White is a liquid preparation containing condensed, hydrolysable tannins. This product is used in winemaking to improve and impart specific characteristics to white wines, inspired by great white wines that are often aged in barrels. Premium White is composed of a combination of tannins derived from citrus and a low-toasted oak extract. This blend offers a wide sensory range, balancing the oak notes with an intense citrus presence. Some of the main characteristics and actions of Premium White are:

- Antioxidant function: Premium White plays an important role as an antioxidant in wines. Antioxidants help protect wine from unwanted oxidation, helping to preserve its character and aroma.
- Synergy with sulfur dioxide (SO_2): this product is designed to work synergistically with sulfur dioxide (SO_2), allowing the use of lower dosages of sulfites. Sulfur dioxide is a common preservative in wines and is used to protect wine from unwanted oxidation.
- Preservation of anthocyanidins and flavans: Premium White acts as an "oxygen scavenger" or oxygen capturer. This action helps preserve anthocyanidins (which contribute to wine color) and flavans (important organoleptic components) from degradation due to oxygen.

Composition

Tannin derived from citrus fruits
Tannin from low-roasted oak

Dosage

2 to 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

1 kg bottle.
Store in a cool, dry place, carefully resealing the package.

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essedielle srl
S.P. 538 km. 6,950 – Località Caldari - 66026 ORTONA (CH) | Tel. 0859031315 |
info@essedielle.com | www.essedielleenologia.com

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