SICILY

POWDERED TANNINS

General features

Sicily is a blend of condensed tannin and proanthocyanidins derived from selected grape varieties. Careful selection of the blend of origin ensures that the organoleptic characteristics of the tannin integrate harmoniously into the wines without causing jarring. This particular tannin formulation has been carefully developed to ensure high-quality results even at minimal dosages. Here are some of its main characteristics and applications:

- Hints and aromatics: by adding Sicily to white wines, hints of citrus and yellow fruit can be detected. These aromas go well with a wide range of white wines and sparkling wines, helping to enhance complexity and overall aroma.
- Structure and freshness: Sicily not only enriches the aroma of white wines, but also contributes to their structure and smoothness. This can be particularly useful for revitalizing white wines that may be "drained" or lack body.
- Prevention of oxidation and browning: an additional benefit of Sicily is its ability to prevent oxidation and browning in white wines. By rapidly interacting with oxidase enzymes, it blocks these undesirable processes, helping to maintain the wine's freshness and luster.

Wine

Composition

Tannin extracted from fresh white grapes and grape seeds

Dosage

2-10 g/hl at the refining stage.

How to use

Dissolve Sicily in water or wine at a ratio of 1:10, stirring well until the product is completely dissolved. Add to the mass to be treated during pumping over.
Add Sicily in the fining stage up to 15 days before bottling. Ensure protein stability of the wine and filterability in case Sicily is to be used in the pre-bottling stage.
Preliminary laboratory tests are always recommended.

Packaging and storage

0.250 kg resealable bag.
Store in a cool, dry place, carefully resealing the bag.

Rev. 10/10.2023

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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