TANNI B

POWDERED TANNINS

Wine

General features

Tanni B is an oenological tannin extracted from the cuticle of grape seed (*Vitis vinifera*) and is characterized by a particularly complex structure formed by the polymerization of catechin and epicatechin. This tannin is known for the following characteristics and uses:

- Condensed tannin: Tanni B is a condensed tannin, which means it has a complex polymer structure. Its average molecular weight is around 1,500.
- Improves wine structure: Tanni B is used to correct a lack of structure in wine. By adding this tannin, the mouthfeel and structure of the wine can be improved, making it more balanced and palatable.
- Regulates oxidoreductive potential: this tannin helps regulate the oxidoreductive potential of wine. It blocks or prevents the action of free radicals, which can cause wine deterioration and oxidation. This helps protect the proper evolution of the wine over time.
- Harmonious in the polyphenolic landscape: The chemical structure of Tanni B is perfectly equivalent to that found in grapes. This makes it extremely harmonious and well integrated into the polyphenolic compound landscape of the wine into which it is added.

Composition

Grape seed tannin
Tannic acid >65%
Moisture 5%

Dosage

2-15 g/hl in red wines
0.5-1 g/hl in white wines

How to use

Dissolve the required amount of Tanni B in water or wine at a ratio of 1:10 to 1:15 under energetic stirring and add it to the mass during reassembly.

Packaging and storage

0.250 and 0.500 kg bag.
Store in a cool, dry place.
Avoid contact of the product in solution with iron vessels, especially if rusted. Upon contact, the tannin forms an insoluble black precipitate that, although harmless, impairs functionality.

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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