# TANNIN-C

POWDERED TANNINS

Wine

## General features

Tannin-C is a tannin powder extracted from the wood of the domestic chestnut tree (*Castanea sativa*), a common tree in Europe, especially in Italy and France. This tannin has some remarkable characteristics:

- Composition: Tannin-C consists of a balanced combination of gallic or digallic and ellagic tannins, with castalagin as the main compound. This complex mixture of tannins gives Tannin-C its distinctive characteristics.
- Color and smell: it has a dark brown color and a more or less intense smell of toasted wood, which can add additional aromatic nuances to the wine.
- Reaction with proteins: Tannin-C is effective in reacting with proteins in wine, causing them to precipitate. This can contribute to wine clarification, especially of white wines-
- Enzyme control: Tannin-C has the ability to deactivate oxidized enzymes, such as tyrosinase and laccase, which can contribute to undesirable oxidation or browning processes in wine.
- Protection of color and bouquet: this tannin helps protect the natural color and bouquet of the wine while maintaining the desired organoleptic characteristics.
- Clarification: Tannin-C is particularly useful for clarifying wines, especially white wines. It can also be used in combination with gelatin for even more effective results.
- Phenolic structure balancing: helps to balance the phenolic structure of wines, introducing soft notes that can improve the complexity of the wine.

## Composition

Tannin extracted from domestic Chestnut wood

## Dosage

10-100 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 Tannin-C in must or wine (and not vice versa), at a ratio of 1:10 to 1:15, under vigorous agitation, and add it to the mass during pumping over.

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## Packaging and storage

25 kg bag.

Store in a cool, dry place, away from heat sources. Avoid contact of the product with iron containers, especially if rusted. In case of contact, the tannin forms an insoluble black precipitate that, although harmless, impairs its characteristics.

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