TANNI VIN

POWDERED TANNINS

Wine

General features

Tanni Vin is an oenological tannin extracted from the cuticle of grape seeds (seeds) of the *Vitis vinifera* grape. The main characteristics of this tannin are as follows:

- Structure: it is a condensed tannin with a complex chemical structure resulting from the polymerization of catechins and epicatechins, the most common types of tannins found in grapes. The average molecular weight of Tanni Vin is about 1,500. This structural complexity gives the tannin some desirable properties for winemaking.
- Usage: Tanni Vin is used in situations where the wine needs more structure or redox balance (oxidoreductive potential). Adding this tannin to wine can have many benefits. It can help improve the structure of wine, especially in cases where it lacks body or robustness. In addition, Tanni Vin has the ability to regulate the oxidoreductive potential of wine, which means it can prevent or block the action of free radicals, thus helping to preserve the proper evolution and quality of wine over time.
- Harmony in wine: the chemical structure of Tanni Vin is perfectly equivalent to that of the tannins found in grapes. This similarity makes it particularly harmonious in the polyphenolic landscape of wine. In practice, this means that the addition of Tanni Vin does not compromise the organoleptic profile of the wine, but instead can improve its balance and structure.

Composition

Grape seed tannin
Tannic acid >77%
Moisture 5%

Dosage

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

How to use

Dissolve the necessary amount of Tanni Vin in water or wine at a ratio of 1:10 to 1:15 under energetic stirring and add it to the mass being reassembled.

Packaging and storage

1 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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