TANNI WHITE LIME

LIQUID TANNINS

Wine

General features

Tanni White Lime is a liquid blend of condensed tannins and proanthocyanidins mainly used to improve white and rosé wines. This product has several main characteristics and benefits:

- Hints of fresh fruit: Tanni White Lime is designed to bring hints of fresh fruit, particularly white berry fruit and citrus, to white and rosé wines.
- Interaction with wine macromolecules: due to its degree of polymerization, this tannin can rapidly interact with macromolecules in the wine, which contributes structure and smoothness to the finished product. This can reduce the sensation of astringency perceived in the mouth.
- Prevention of oxidation: Tanni White Lime is particularly effective in preventing oxidation and browning of white and rosé wines. This is made possible by its ability to rapidly interact with oxidative enzymes in wine, blocking them and preventing unwanted oxidation.
- Recommended use: this product is particularly recommended for international white and rosé wines and is also suitable for sparkling wines. It is recommended to be used during aging or before bottling to achieve the following benefits:
    - Eliminate the sensation of astringency and increase perceived smoothness.
    - Impart fresh aromas to the wine.
    - Reduce oxidized notes.
    - Protect the wine from oxidation.

Composition

Tannin extracted from fresh white grapes and lemon
Galla tara 10%

Dosage

5-20 g/hl during refinement.

How to use

Disperse Tanni White Lime directly into the wine at a ratio of 1:10, mixing well until the product is completely dissolved. Add to the mass to be treated during pumping over. Add Tanni White Lime at the aging stage, up to 15 days before bottling. Ensure protein stability of the wine and filterability in case you want to use Tanni White Lime in the final stage, just before bottling.

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Packaging and storage

1 kg bottle.

Store in a cool, dry place, away from heat sources.

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