



FERMOTAN AC

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 Fermentation tannin for stabilizing the colour of red and rosé wines



→ TECHNICAL DESCRIPTION

Fermotan AC is an ideal product for the use in the fermentation of red wines. It stabilizes colour and helps to create a softer palette; it is a formulation that allows you to make multiple additions during fermentation, where there is the need to improve stability. It is derived from a mix of ellagic and proanthocyanidic tannins: the former protecting anthocyanins, while the latter actively contributes to stabilization.

Fermotan AC improves wine structure and gives volume and fullness by enhancing the organoleptic balance. This is because of its ability to integrate very well with the endogenous tannins of the grapes from the early stages of fermentation. **Fermotan AC** is ideal for the fermentation of grapes that lack phenolic ripeness, as it compensates for the tannic deficiencies of the berry. It inhibits lacasse activity, often present even in small quantities in red grapes; it prevents the formation of semi-quinones that, in the absence of alcohol, could oxidize part of the anthocyanic structure. Experimental data has shown that **Fermotan AC** is able to reduce RedOx activity by more than 50%. The use of Fermotan AC allows you to reduce the amount of SO₂ added during the initial phase of vinification.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic and proanthocyanidinic tannins.

→ DOSAGE

From 5 to 50 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in must or water and add it to the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool and dry place away from direct light and heat.

- 1 kg net packs in cartons containing 15 kg.
- 5 kg net bags.

