



FERMOTAN Blanc

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 Tannin able to increase the resistance to oxidation in vinification in white



→ TECHNICAL DESCRIPTION

Tannins can be described as being grape’s natural antioxidants, they protect the colour and aroma compounds from the action of oxidasic enzymes, such as laccase, as well as from the free radicals that are formed from the oxidation of polyphenolic molecules.

The range of Fermotan tannins takes the advantage of the combination of various enological tannins, to satisfy various vinification needs. Fermotan balanced formulation maximises the characteristics of every single class of tannins. **Fermotan Blanc** stops the progressive darkening of oxygen-rich white musts, without increasing their color.

It increases resistance towards oxidation and preserves aromatic freshness. **Fermotan Blanc** acts in synergy with sulphur dioxide, thus retaining a higher percentage of free sulphur dioxide at the end of fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of gall tannin and ellagic tannin.

Gallotannins

Belong to the class of hydrolysable tannins, which during hydrolysis release gallic acid and sugars. They have a strong anti-laccase activity and prevent darkening of white must. They don’t increase the colour intensity of white wines.

Ellagic Tannins

Assist in protecting the wine from oxidation as they are highly prone to oxidation and thus they prevent free radical formation. They stabilise colour and promote the binding of anthocyanins and proanthocyanidinic tannins.

→ DOSAGE

2-20 g/hL.

→ INSTRUCTIONS FOR USE

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

→ STORAGE AND PACKAGING

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

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

