



FERMOTAN SG

Mix of proanthocyanidinic and ellagic tannins

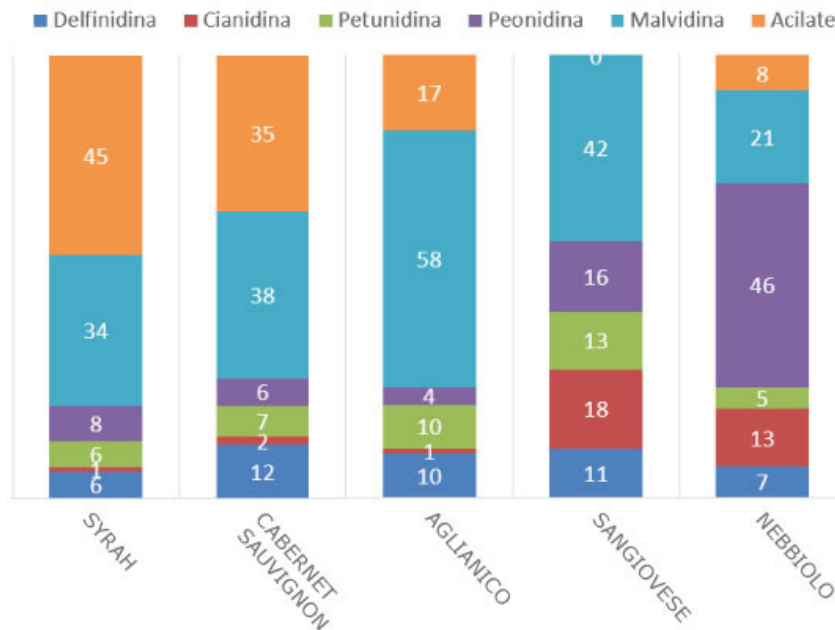


→ TECHNICAL DESCRIPTION

The colour stabilization in red musts and wines has always been facilitated by the utilization of tannins, which, besides combining with the macromolecules present in the early mashing stages, thus preventing the extracted anthocyanins from binding to these compounds and precipitating, act as antioxidants and anthocyanin polymerization base. The Fermotan range has always perfectly covered this task; today AEB has improved its performance, by dividing the various types of anthocyanins and identifying the best mixture of tannins for three grape macro-families.

The tannins of the Fermotan range can be considered as natural grape antioxidants, able to protect the colouring and aromatic compounds from the action of oxidative enzymes, such as laccase and the free radicals formed after the oxidation of polyphenolic molecules.

According to the type of colour and its quantity, there are 3 families that can be traced back to the Sangiovese, Nebbiolo and Aglianico.



After a careful analysis and numerous vinification trials, three specific tannin profiles for these grape families have been developed.

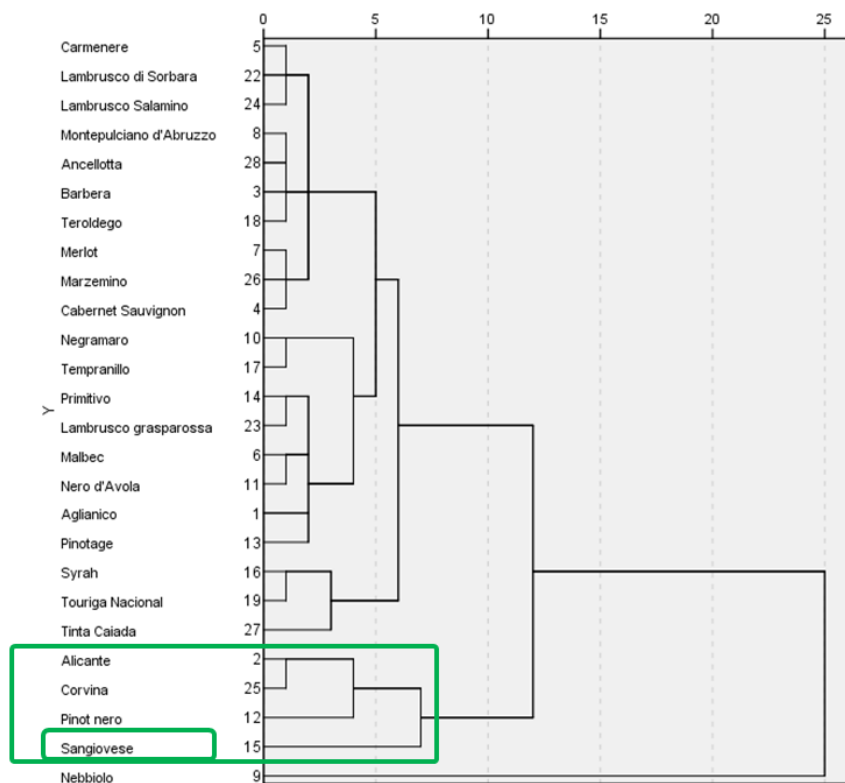
Fermotan SG is a balanced mix of ellagic tannin and wood proanthocyanidin, with a soft taste. It helps preserving and stably evolving the colour from the early vinification stages.

Its utilization is suggested from the first vinification stages, as soon as 2 alcohol degrees % have been reached.





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→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannins, proanthocyanidins.

→ DOSAGE

From 5 to 40 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 15 kg.
5 kg net bags.

