



# PROTAN Raisin

Proanthocyanidinic tannin



## → TECHNICAL DESCRIPTION

Wine refinement, also referred to as maturation or *élevage*, is an important stage of the post-fermentative oenological process, which sensibly improves the wine's organoleptic characteristics.

The refinement consists in giving a precise direction to the action of oxygen as it spreads throughout the wine during raching and traditional cellar operations; this promotes the polymerization of the anthocyanins with the proanthocyanidins and of these latter ones amongst themselves.

**Protan Raisin** improves wine structure and supplies soft skin tannins which integrate perfectly with the tannic structure of wines. No further refining is required.

**Protan Raisin** is a proanthocyanidinic tannin from white grapes' skin. It should be used for mellowing tannic astringency while increasing wine structure, before bottling or during refinement.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Grape skin tannin.

## → DOSAGE

From 3 to 30 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve in water or directly in wine.

## → STORAGE AND PACKAGING

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

500 g net packs in cartons containing 1 kg.

Reference: PROTAN\_RAISIN\_TDS\_EN\_3191120\_OENO\_Italy

