



# PROTAN Raisin Bridge

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 Tannin obtained from non fermented grape skins  
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## → TECHNICAL DESCRIPTION

**Protan Raisin Bridge** is a tannin obtained from non fermented grape skins, delicately pressed and elaborated by means of an innovative production process, recreating the ideal conditions for wine refining. By means of this technology a preparation is obtained, rich in polymerized tannins with ethanal bridge, ennobling wine quality and rapidly rendering it softer and more pleasant.

**Protan Raisin Bridge** gives freshness to wines prematurely aged and integrates the tannic profile of wines with a floury taste, where the gustative sensation of barrique notes is excessive. The utilization of **Protan Raisin Bridge** in the final refining stage confers more longevity to wines and enhances persistence and sweetness in after-taste, efficaciously covering possible bitter notes.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Grape skin tannin.

## → DOSAGE

5-30 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve in water or directly in wine.

## → STORAGE AND PACKAGING

Store in a dry and cool place.

500 g net packs in cartons containing 1 kg.

Reference: PROTAN\_RAISIN\_BRIDGE\_TDS\_EN\_2140720\_OENO\_Italy

