



FERMOTAN T0

.....
 Tannin for the color stabilization of red and rosé wines during the very first maceration stage



→ TECHNICAL DESCRIPTION

Tannins are the natural antioxidants of grapes, able to protect colouring and aromatic compounds from the action of oxidasic enzymes, such as laccases, and of free radicals formed following the oxidation of polyphenolic molecules.

The colour of the wines is the result of the different types of anthocyanins present. There are anthocyanic forms structurally different, but above all they are extracted at different times during the maceration stages.

The use of **Fermotan T0** in the very first hours of maceration allows preserving the di-substituted anthocyanins: it protects them from oxygen and leads them towards stable polymerization forms, such as those with proanthocyanidins. The synergy between the 2 classes of tannins (proanthocyanidinic and gall), present in **Fermotan T0**, exerts a dual and targeted protective action against anthocyanins.

Fermotan T0 was born to be used at time 0, at the beginning of maceration, when the di-substituted forms of anthocyanins are extracted, representing the most delicate but typical forms of the vines and which, if properly defended, will maintain the colouring intensity of the wines.

Fermotan T0 is the result of studies carried out on the anthocyanin profile of wines, the result of the four-year cooperation with the University of Turin.

Fermotan T0, thanks to its balanced formulation, allows providing a sweet and less astringent taste while maintaining a strong reactivity.

Fermotan T0 also exploits the combination of different oenological tannins, to respond promptly to oxidation and stabilize the extracted anthocyanin fraction.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic, proanthocyanidinic and gall tannins.

→ DOSAGE

From 10 to 40 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 packs in cartons containing 15 kg.

5 kg net bags.

20 kg net bags.

