



FERMOTAN TP

Mixture of proanthocyanidin and ellagic tannins from peel and wood



→ 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.

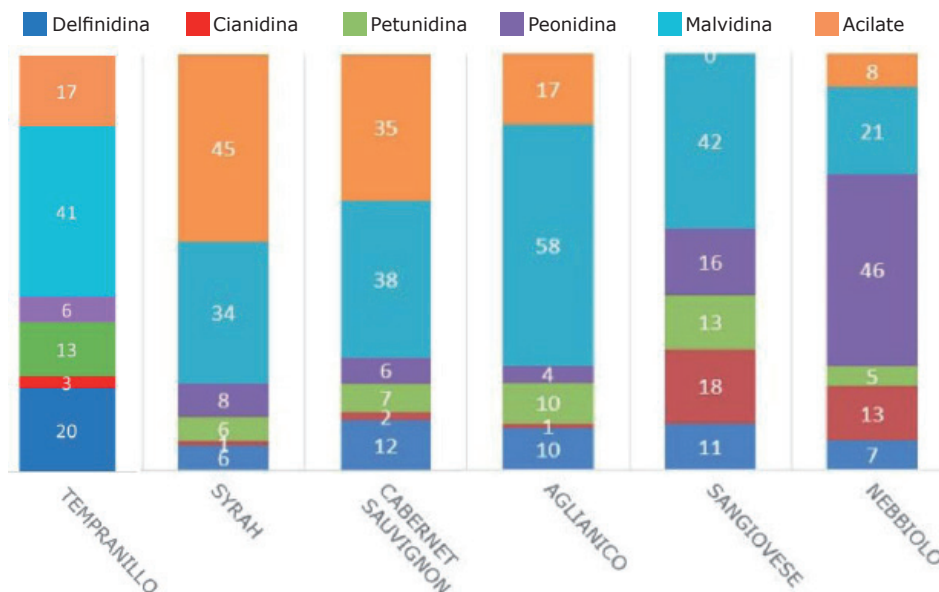
The tannins of the Fermotan range can be considered as natural grape antioxidants, able to protect the colouring and aromatic compounds from the action of oxidative enzymes, such as laccase and the free radicals formed after the oxidation of polyphenolic molecules.

According to the type of colour and its quantity, there are 5 macro-families that can be traced back to the Sangiovese, Nebbiolo and Aglianico, Cabernet Sauvignon, Syrah.

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

Fermotan TP is a further confirmation of the project "Targeted Oenology", using AEB knowledge and collaborations to develop precision biotechnologies, expanding the tannin characterization for a profile responding to typicality of the Tempranillo grape.

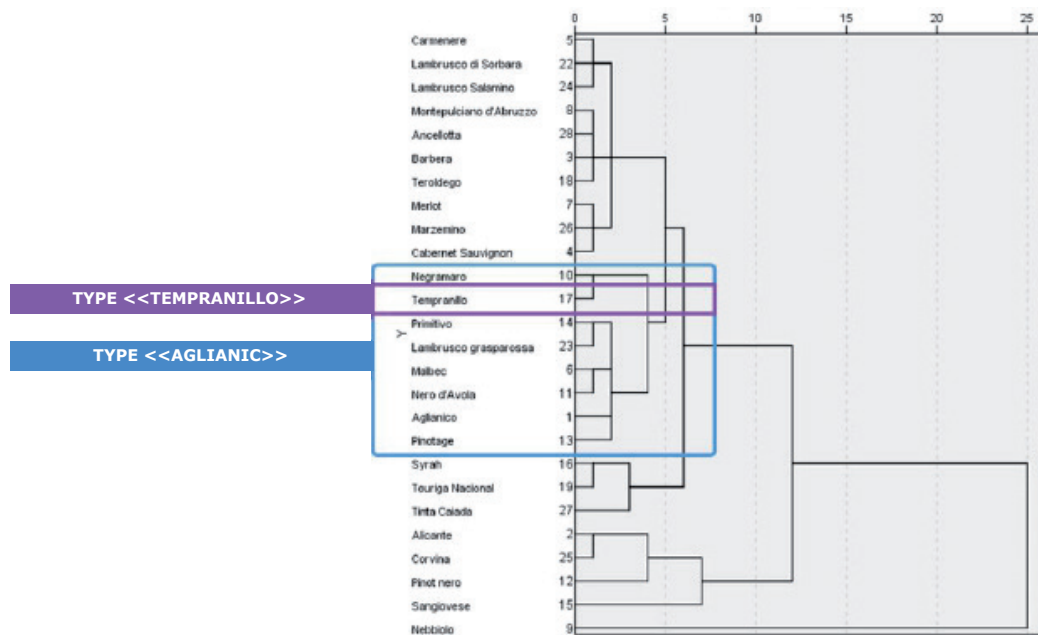
Fermotan TP is a balanced mix of wood and peel proanthocyanidins, ellagic tannin extracted from prized woods, with a slightly astringent taste and boisé notes. It provides the right amount of reactive proanthocyanidins to stabilize the color from the early stages of vinification. Use from the early stages of vinification is recommended.





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Dendrogram using the middle bond (among groups)
Distance cluster combination with modified scale



Groups on the basis of the antocyanic profile

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mixture of ellagic and proanthocyanidin tannins from peel and quebracho

→ 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 and dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg.

5 kg net bags.

