



FERMOTAN T3

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 Tannin for stabilizing the colour of red and rosé wines
 in the maceration stages



→ 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 T3** at time 3, from the third fermentation day on - considering an average fermentation of 7-10 days - allows preserving the tri-substituted forms: 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 (ellagic and proanthocyanidinic) exerts a dual and targeted protective action against anthocyanins.

Fermotan T3 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 T3, thanks to its balanced formulation, allows providing a sweet and less astringent taste while maintaining a strong reactivity.

Fermotan T3 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 and proanthocyanidinic tannins.

→ DOSAGE

From 10 to 80 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.

