



TANIBLANC Fresh

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 Blend of Acacia tannins and Gall tannins for musts and white and rosé wines

→ TECHNICAL DESCRIPTION

Tannins are the natural antioxidants, used already in the first stages of mashing and winemaking they avoid most of the oxidation of the chromatic and aromatic components.

Taniblanco Fresh is a blend of proanthocyanidins and gallotannins, with a sweet and fresh taste which allows obtaining pleasant wines in line with market demands, even in the case of oxidised and tired notes.

The addition of tannins in the initial stages of winemaking is the first step to obtain longer-lived wines with a tannic structure.

The polyphenolic characteristics of **Taniblanco Fresh** protect and rejuvenate white and rosé wines.

Taniblanco Fresh finds application in the production of rosé wines thanks to the polyphenolic structure which confers a high affinity with the anthocyanins present in these wines. The condensed tannins released by **Taniblanco Fresh** combine directly with these compounds to give wines a more stable colour and brighter hues.

Taniblanco Fresh, allows maintaining the aromas fresh, reminiscent of eucalyptol but also with balsamic and spicy notes. Used during fermentation, it protects the citrus aromatic notes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Acacia and Gall Tannins.

Analysis of an aqueous solution with 2 g/l of **Taniblanco Fresh**:

IPT: 31

Catechins ppm: 192

Proanthocyanidins ppm: 185

→ DOSAGE

From 5 to 25 g/hl.

We recommend the use of 5g/hl in pressing, 10-15g/hl in white winemaking and ageing, up to 25g/hl in rosé winemaking and ageing.

→ METHOD OF USE

Add directly to the must or wine and mix.

→ STORAGE AND PACKAGING

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

1 Kg packs in 5 Kg box.

5 Kg bag.

Reference: TANIBLANC_FRESH_TDS_EN_EN_0280422_OENO_Italy

