



FERMOTAN Frutti Rossi

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 Mixture of ellagic and proanthocyanidinic tannins for vinification



→ TECHNICAL DESCRIPTION

The addition of tannins in the wine-making process is the first step towards balanced wines, with a tannic structure that neutralises the reducing process in fermentation and enhances the polyphenolic and aromatic assets of the grape.

Fermotan Frutti Rossi is a blend of proanthocyanidins with a sweet and fruity taste, resulting in fragrant, tannically pleasant and balanced wines. The polyphenolic characteristics of Fermotan Frutti Rossi enhance the sensory profiles of red and rosé wines.

Fermotan Frutti Rossi is an excellent adjuvant for all wine-making stages. It possesses ideal characteristics for use in fermentation; it can be added in combination with Ellagitan tannins and Boisélevage wood derivatives.

In less expressive vintages, it is ideal in fermentation, to bring out the fruity notes of the grape varieties and protect the anthocyanic component.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mixture of ellagic and proanthocyanidinic tannins

Analysis of an aqueous solution with 2 g/l of **Fermotan Frutti Rossi**: IPT: 38
 Catechins ppm: 93
 Proanthocyanidins ppm: 85

→ DOSAGE

20-30g/hL; in rosé wines 10-20 g/hL.
 It can be added all at once or by fractionated additions throughout the wine-making process as required.





FERMOTAN Frutti Rossi

→ INSTRUCTIONS FOR USE

Add directly to must or wine and mix.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 5 kg.
5 kg net bags.

