



FERMOTAN Frutti Rossi

Mixture of ellagic and proanthocyanidinic tannins for vinification
 用于葡萄酒酿造的鞣花单宁与原花青素单宁复合剂



→ TECHNICAL DESCRIPTION 技术说明

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.

在酿酒过程中添加单宁是使葡萄酒口感平衡的第一步。单宁结构能够中和发酵过程中的还原反应，增强葡萄的多酚和香气特质。

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将甜美果香与原花青素融合，使所酿葡萄酒果香优雅、单宁香气宜人、口感极为平衡。Fermotan Frutti Rossi的多酚特性能够增强红葡萄酒和桃红葡萄酒的感官结构。

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.

Fermotan Frutti Rossi具有理想的发酵特性，是适用于葡萄酒酿造各个工艺阶段的完美助剂，可与鞣花单宁和木材单宁结合使用。

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

在葡萄表现力较弱的年份，能够激发葡萄品种的水果香气、保护花青素成分的Fermotan Frutti Rossi将是您发酵葡萄酒时最理想的选择。

→ COMPOSITION AND TECHNICAL CHARACTERISTICS 成分和技术特征

Mixture of ellagic and proanthocyanidinic tannins
 鞣花单宁和原花青素单宁复合剂

Analysis of an aqueous solution with 2 g/l of **Fermotan Frutti Rossi**: IPT: 38

Catechins ppm: 93

Proanthocyanidins ppm: 85

浓度为2 g/l 的Fermotan Frutti Rossi水溶液分析：

多酚总指标IPT：38

儿茶素ppm：93

原花青素ppm：85





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→ DOSAGE 用量

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.

20-30 g/hL ; 用于桃红葡萄酒时，10-20 g/hL。

可以一次性全部添加，也可按需酿酒过程中分次添加。

→ INSTRUCTIONS FOR USE 使用说明

Add directly to must or wine and mix.

直接加入葡萄汁或葡萄酒并混合。

→ STORAGE AND PACKAGING 储存方法和包装形式

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

存放于低温干燥处，避免阳光直射和高温。

1 kg net packs in cartons containing 5 kg.

5 kg net bags.

1 kg/包，每箱1 kg*10包。

5 kg/袋。

