



INFINITY *Décuvage*

To protect and stabilize wine colour

APPLICATIONS

The composition of **Infinity Décuvage**, based on condensed tannins and ellagic tannins, allows for both colour stabilization and antioxidant protection.

- Stabilizing action: when used at devatting Infinity Décuvage allows for direct condensation reactions (tannin-anthocyanin) and mediated polymerization (tannin-ethanal-anthocyanin) and promotes an initial polymerization of anthocyanins.
- Antioxidant protection: Infinity Décuvage has a very good antioxidant capacity, for this reason it can be used during racking to protect wine colour and aromas from oxidative phenomena.

Infinity Décuvage is suitable for use in winemaking practices that foresee a reduced use of SO₂, in particular when used in combination with Tanniferm or Infinity Blu on grapes and in the must, and also with Infinity Fruity Red addition before bottling.

Infinity Décuvage is not an aromatic tannin, however, it does give a cleaner nose in slightly reduced wines. As for the mouthfeel it increases slightly the structure, but not excessively.

TANNINS AND REDS WINEMAKING

	Infinity Blu	Tanniferm	Infinity Vert	Infinity Décuvage	Infinity Fruity Red
Grapes	***	***			
Must	***	***	***	**	
Fermentation	**	**	***	**	
Devatting and Racking	**		**	****	
Aging	**		****	**	***
Before bottling			**		****

DOSAGE and INSTRUCTIONS FOR USE

At devatting for colour stabilization: 5-10 g/hL.

During racking for antioxidant protection: 3-5 g/hL

Dissolve Infinity Décuvage in a small amount of water or wine and add to the volume to be treated.

PACKAGING and STORAGE

500 g and 12,5 kg bags.

Store the product in its original packing, in dry and cool conditions.



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