



INFINITY *Fruity Red*

Tannin to revitalize red wines

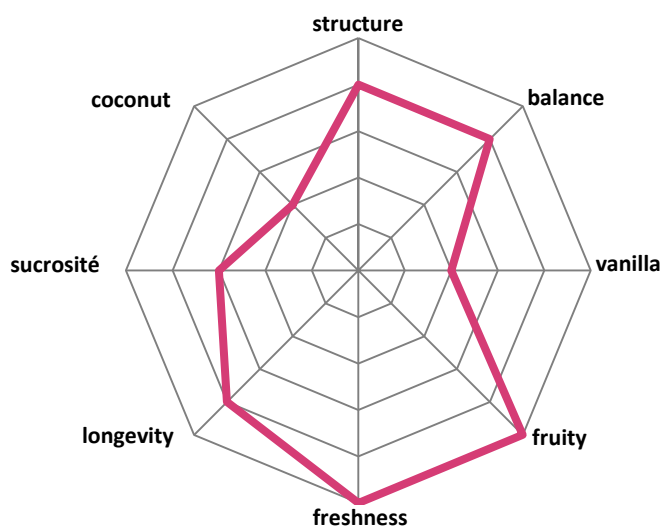
APPLICATIONS

The Infinity Fruity Red blend gives exciting results in terms of wine revitalization. It is a blend of tannins extracted from different plants with different chemical structure.

Use Infinity Fruity Red for finishing touches and before bottling for red wines. It removes molecules that mask the wines aromas, hence revealing a cleaner and more open nose.

This correction allows for an improved expression of the fruit and jam aromas found in the wine that were "masked" by small defects accumulated during the various winemaking processes.

In mouth the structure is improved in terms of better balance, persistence and aftertaste length, without influencing the astringency.



	Infinity Vert	Infinity Yellow	Infinity Roble	Infinity Class	Infinity Creamy	Infinity Fruity White	Infinity Fruity Red
Grapes							
Must	***	**					
Fermentation	***	*****	**			**	**
Aging	*****	***	***	*****	*****	*****	*****
Before bottling	**		*****	**	**	*****	*****

DOSAGE and INSTRUCTIONS FOR USE

2-8 g/hL according to requirements. Higher dosages for wines lacking in structure. Dissolve the product in water or wine and add to the mass with thorough mixing.

PACKAGING and STORAGE

500 g jars.

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



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