



INFINITY *Fruity White*

Tannin to revitalize white wines

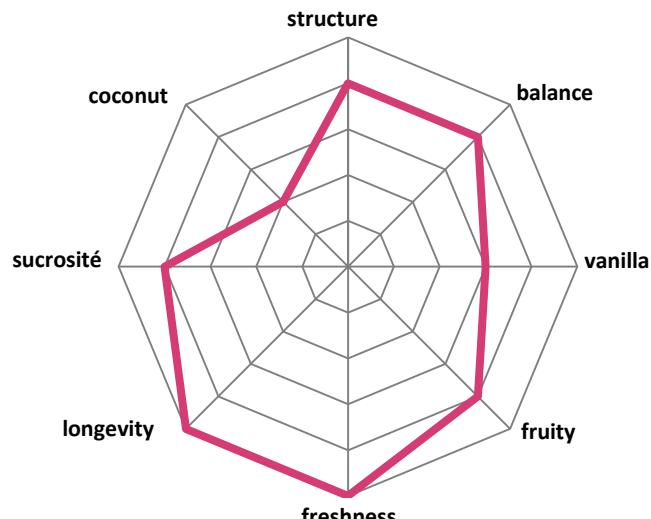
APPLICATIONS

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

Use for finishing touches and before bottling for white wines, the most remarkable result is the clean nose, due to the removing offflavour as reductive notes and by re-establishing the redox balance.

This correction allows for an improved expression of the fruity and floral 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 and persistence. In many wines a notable increase in flavour and aftertaste is perceived.



	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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