



INFINITY Redox

To protect white and rosé wines from oxidation.

CHARATERISTICS

Infinity Redox is a tannin mix made specifically to provide antioxidant protection for white and rosé wines.

APPLICATIONS

Already from the end of the alcoholic fermentation, Infinity Redox protects white and rosé wines from oxidative phenomena, both during the storage in stainless steel tanks as well as during racking.

The antioxidant action is particularly efficient thanks to the presence of hydrolysable tannins, mainly gallic ones, that bind with oxygen found in the wines and hence preventing degradation reactions on the polyphenols, in particular catechins and the aromatic components.

The extraction process and the consequent purity Infinity Redox give a tannin that has a limited impact on the nose, even though it does give a cleaner aroma in slightly reduced wines. As for the mouthfeel it increases slightly the structure, but not excessively.

Infinity Redox is suitable for use in winemaking practices that involve reduced SO₂ use, in particular when used in combination with Tanniferm Blanc or Infinity Blu on grapes and in the must, and also with Tanniblanco or Infinity Fruity White addition before bottling.

TANNINS AND REDUCED SO₂ USE

	Infinity Blu	Tanniferm Blanc	Tannex	Infinity Vert	Infinity Redox	Tanniblanco	Infinity Fruity White
Grapes	***		***				
Must	***	***	***	***	**	**	
Fermentation	**	***	***	***	**	**	
Aging				*****	*****	*****	***
Before bottling				**		**	*****

DOSAGE and INSTRUCTIONS FOR USE

1-2 g /hl during racking

2-5 g/hl during storage

Dissolve Infinity Redox 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.



Dal Cin Gildo spa
 20863 Concorezzo (MB)
 Via I Maggio, 67 - Italy
www.dalcin.com - info@dalcin.com