

# TANNIFERM BLANC

*Specific tannin for white winemaking*

## APPLICATIONS

Tanniferm Blanc is a tannin blend formulation for white winemaking. Can be used during the grape reception and crushing or later in the must to prevent oxidative and oxydasic reactions of catechins, polyphenols and aromatic substances.

The protective action of Tanniferm Blanc has two mechanisms of action:

- binding the oxygen that is present and making it unavailable to reactions with polyphenols;
- inhibiting oxidative enzymes, such as laccases and polyphenoloxidases, that are responsible for the rapid degradation of colour and consequent browning particularly in rot affected grapes.

The use of Tanniferm Blanc gives wines with lighter colour, with citrus hues that are less susceptible to browning. The protection also extends to aromatic components that conserve the intensity and freshness better.

## DOSAGE and INSTRUCTIONS FOR USE

For rot affected grapes: up to 20 g/100 kg. disperse Tanniferm Blanc directly on the grapes.

At tank filling and during fermentation: from 3 to 10 g/hl.

## PACKAGING and STORAGE

500 g and 12,5 kg bags.

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

