

# TANNINO Q

Oak tannin

## CHARACTERISTICS

Tannino Q is an ellagic tannin extracted from toasted oak. The techniques used during the extraction and drying process preserve the sensory qualities of the tannin.

## APPLICATIONS

Tannino Q is suitable for use in all wines during aging to obtain aromatic complexity, structure and a more round mouthfeel while respecting the original characteristics of the treated wine. The main descriptors are vanilla and toasted.

Thanks to the properties of ellagic tannins, Tannino Q is active on sulfur compounds such as H<sub>2</sub>S and mercaptans; the treated wines are more pure, fresh and have a good redox potential.

## DOSAGE and INSTRUCTIONS FOR USE

White and rosé wines: 1-5 g/hL.

Red wines: 5-15 g/hL.

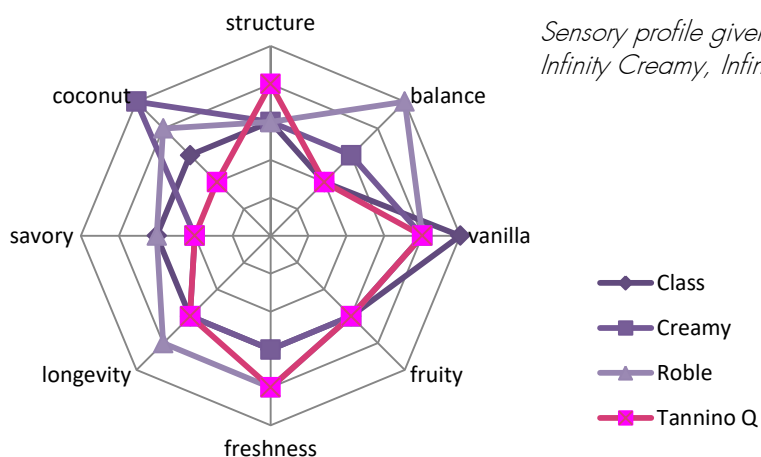
Sparkling wines: 0.5-2 g/hL.

Test first on a small batch. Should be added if possible after the final fining.

## PACKAGING and STORAGE

500 g jars.

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



*Sensory profile given by Infinity Class,  
Infinity Creamy, Infinity Roble and Tannino Q*