

TANNINI



TI PREMIUM® SG

**GRANULATED PRODUCT BASED ON CATECHINIC TANNIN
EXTRACTED FROM GREEN TEA, FOR OENOLOGICAL USE,
READILY SOLUBLE**

COMPOSITION



TI PREMIUM® SG is a granulated tannin, for oenological use. The raw material is obtained via a delicate process of extraction from the best oriental selections of green tea. The picked leaves are treated with steam and immediately dried in order to maintain the original and unaltered characteristics of catechins and polyphenols. TI PREMIUM® SG is a tannin with a high catechin content and a composition very similar to that of grapes.

CHARACTERISTICS



TI PREMIUM® SG is the result of a careful and multi-year selection of vegetal raw materials (R&D Enologica Vason), all of which are interesting for their procyanidic and catechinic composition.

The composition of this product is remarkable for the presence of precious elements that are highly reactive to anthocyanins and to oxidative enzymes (laccases and polyphenoloxidases).

TI PREMIUM® SG gives the product a longer shelf-life and resistance to oxidations, and it therefore indirectly involves less sulphur dioxide in ensuring the wine's stability. TI PREMIUM® SG is highly reactive towards proteins. Wines treated with TI PREMIUM® SG reveal roundness, and more fresh aromas. Sensory interactions from other catechinic tannins not derived from grapes are not encountered (e.g. quebracho). Due to a particular way of production called "instantaneization", TI PREMIUM® SG acquires the specific quality of being extremely soluble while preserving its organoleptic characteristics.

APPLICATIONS



The use of TI PREMIUM® SG in musts and young wines helps to prevent oxidative processes by keeping their aromas unaltered: interesting when used in combination with ascorbic acid and sulphur dioxide (FLAVOUR SAVE) to keep their original characteristics. In the case of wines, it can be used either after fermentation or during fining: in particular, during red wine vinification, its use during crushing and drawing off permits the protection and the protection and fixation of the anthocyanic fractions extracted from the grapes' skins. TI PREMIUM® SG is extremely interesting also in the treatment of white wines to protect colour: in sparkling and rosè wines helps a good redox management, by preserving the product's integrity and giving the wine a full expression. It is interesting to use TI PREMIUM® SG in wines tending towards reduction, because of its reactivity towards mercaptans and sulphurs. It has clarifying activity. TI PREMIUM® SG is also recommended in the treatment of distillates.

When using TI PREMIUM® SG comply with the relative legal regulations in force.

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DIRECTIONS FOR USE

Dissolve carefully the necessary quantity of TI PREMIUM[®] SG in ten parts of water (best if demineralized, metal-free), and add it to the mass. Do not use metallic objects or hard water.
Recommended to use a few days before filtration on protein stable wines.



DOSAGE

From 5 to 15 g/hL in crushing and racking;
from 2 to 5 g/hL during fining of red wines;
from 3 to 8 g/hL for rosé wines;
from 1 to 5 g/hL for white and sparkling wines.



PACKAGING

500 g poly laminated bags.



STORAGE

Store in a cool, dry place, away from light. Reseal carefully the open bags.



HAZARD

Based on the current European regulations the product is classified: not hazardous.