TUTTIFRUTTI® RED

ELLAGIC TANNIN PRODUCT, FOR ENOLOGICAL USE

COMPOSITION

Product obtained from an exclusive ellagic tannin stabilized through natural polysaccharides. The fine raw material derives from an extraction process extremely delicate and selective through a hydro-alcoholic solution.

CHARACTERISTICS

TUTTIFRUTTI® RED is obtained through a slow extraction with water and alcohol from special wood, carefully examined due to its fineness and elegance; in this way, you can mainly extract polyphenolic substances with less aggressive organoleptic characteristics, and polysaccharides substances originated from wood completely similar to those that would be extracted during the refinement phase in wooden barrels. TUTTIFRUTTI® RED is an ellagic product, delicate, with a balanced redox management that preserves the fruity notes and a pleasant body in wine.
TUTTIFRUTTI® RED contributes to wider aromatic complexity. The qualitative characteristics are ensured by the analytical controls which must meet the parameters established by the Codex Œnologique International. TUTTIFRUTTI® RED undergoes a special treatment called "instantaneization" making it readily soluble in water while respecting its fine organoleptic features.

APPLICATIONS

TUTTIFRUTTI® RED is recommended in red and rosé wines' treatment, can also be used in distillates. For wines it can be used in the first phases fining process, though the best results can be achieved in the final phases of treatment and assembling of red and rosé wines, where it shows excellent interaction with PREMIUM® TOSTATO SG; in this case we recommend its employment before the last clarifying filtration, on protein stable wine. We suggest preliminary tests by adding different quantities of tannin in order to assess its organoleptic interactions with the product. Concerning white wines it is interesting on passito wines or well-structured wines. In this case follow the suggested dosages. TUTTIFRUTTI® RED can regulates redox also for sparkling wines.

When using TUTTIFRUTTI® RED comply the relative legal regulations in force.

ENOLOGICA VASON

Enologica Vason S.p.A.
Via Nassar, 37 | 37029 S. Pietro in Cariano (VR) - Italy | Tel. +39 045 6859017 | Fax +39 045 7725188
info@vason.com | www.vason.com

TANNINI

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DIRECTIONS FOR USE

TUTTIFRUTTI® RED is easily soluble in water. Dissolve carefully the necessary quantity of TUTTIFRUTTI® RED in 10 parts of water and then add to the mass; do not use metal objects and water rich in limestone. In order to avoid tannic-protein precipitates check wine's protein stability before dosing the tannin.

DOSAGE

From 2 to 5 g/hL for red wines; up to 10 g/hL on prestigious wines;
from 1 to 5 g/hL for rosé wines;
from 1 to 3 g/hL for white and sparkling wines;
from 5 to 20 g/hL for distillates.

PACKAGING

500 g polylaminated bags.

STORAGE

Store in a cool dry place, protected from light. Reseal opened packages carefully.

HAZARD

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

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