X-TAN®

X-TAN® FULL

HIGHLY SOLUBLE GRANULATED TANNIN FOR FULL-BODIED RED WINES, WITH SPECIFIC AND CONTROLLED ACTIVITY FOR WINEMAKING

COMPOSITION

An extremely updated blend of ellagic and catechinic tannins with specific synergic reactivity with the oxygen and stability of the colouring matter of red wines.

CHARACTERISTICS

X-TAN® is a new line of tannins conceived by our desire to provide winemakers with a modern, reliable and guaranteed tool to manage the needs related to wine processing, in order to enhance their identity, their grape variety and original terroir.
The special tannins that X-TAN® FULL is made up of have been extracted from superior quality plant materials through processes that enable the selection of the finest and most reactive polyphenolic fractions, to the detriment of those with an astringent character.
Full and enveloping, X-TAN® FULL is ideal on red wines that require the expression, perhaps barely perceptible but present, of red berry fruity characters and an interesting tertiary complexity in a general profile that is sweet to the smell, balanced and enveloping. On the palate, it is more full-bodied, with amplitude and persistence. Recent scientific data demonstrate that it is possible to define its interesting oxygen-consuming and colour-stabilising action, whereby X-TAN® FULL makes it possible to achieve better colloidal balance and stability and maintenance of a more structured body. It is also suitable in low-sulphite winemaking lines since, if used and dosed according to the correct indications, it optimises the redox balance in the various stages of wine processing. It maintains more of its original identity and fresh fruitiness over time.
A special granulation treatment makes X-TAN® FULL readily soluble in water.

USES

X-TAN® FULL is used in the treatment of great red wines since it enables, when present, the expression and preservation of fresh fruity notes over time.
It contributes to an overall broad and pleasant balance of the wine's structure.
According to the latest in-house analytical methods, it is possible to guarantee that X-TAN® FULL, used in an appropriate way, contributes to stabilising the colouring matter of wines. The supporting scientific data outline an interesting redox management ability that makes it a valuable aid both for maintenance of wine freshness over time and for low-sulphite production processes. In any case, it is recommended to run preliminary tests in order to reveal the best possible organoleptic interaction with the wine of origin.

To use X-TAN® FULL, comply with the laws in force on the matter.

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DIRECTIONS FOR USE

Accurately dissolve the required amount of X-TAN® FULL in ten parts of wine or water and then add it to the mass; do not use any metal items or hard water. If X-TAN® FULL is added to the finished product, it is advisable to check the protein stability in order to avoid possible tannin-protein precipitates.

DOSES

On wine ranging between 3 and 5-10 g/hL from the end of alcoholic fermentation, depending on the desired results, even at doses fractioned over time.

PACKAGING

100 - 250 - 500 g polylaminate bags.

STORAGE

Store in a cool and dry place. Accurately close the canisters again after opening.

HAZARD LEVEL

According to European legislation in force, the preparation is classified as non-hazardous.

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