

## FIXTAN RED

### DESCRIPTION

**FIXTAN RED** is a liquid preparation based on ellagic and condensed tannins.

It preserves the polyphenolic heritage by stabilizing its color, and improves the structure and roundness of the wine.

**FIXTAN RED** preserves the aromas of the must and contributes to stabilizing the polyphenolic heritage of the grape.

Thanks to its high antioxidant power, it acts effectively in musts for color protection.

The use of **FIXTAN RED** from the first stages of fermentation favors excellent stabilization of the coloring substance, which otherwise tends to combine with very reactive molecules and precipitate easily.

Tests conducted on quality red wines have highlighted the impact on anthocyanin protection by **FIXTAN RED**.

### COMPOSITION

Ellagic and condensed tannins, stabilized with SO<sub>2</sub>.

### APPLICATION

**FIXTAN RED** is indicated for enhancing the aromatic and polyphenolic profile of red wines.

The use of **FIXTAN RED** in fermentation and particularly during racking, improves stability and allows enhancing the structure and roundness in the mouth of the wine, obtaining wines of great body, optimal conditions for wood aging and specific micro-oxygenation.

### INSTRUCTIONS FOR USE

**FIXTAN RED** is used by adding directly to the must or wine.

### USAGE DOSES

10 - 40 g/hl on fermenting must or during racking.

### PACKAGING

1 Kg, 25 Kg and 1000 Kg packages

### STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

### HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.