

MP TANNINO

Blend of yeast derivatives, grape seed tannin and ellagic tannin

DESCRIPTION

Specific fermentation adjuvant for red wine vinification. It has an antioxidant effect and releases mannoproteins. Mannoproteins give wines softness and volume.

MP Tannino strongly stabilizes color, thanks to the presence of ellagic tannins with strong antioxidant and anti-radical power.

It promotes the condensation of anthocyanins and tannins during maceration.

COMPOSITION

Yeast derivatives, grape seed tannin, ellagic tannin.

APPLICATION

The use of **MP Tannino** is indicated in cold pre-fermentation maceration.

INSTRUCTIONS FOR USE

Disperse **MP Tannino** in a volume of 5 – 10 times its weight of water or must/wine.

Add it to the crushed grapes or wine, homogenizing with pumping over.

DOSAGE

Recommended dose: 10 - 40 g/hl in red musts. 10-20 g/hl at racking or during wine aging.

PACKAGE

1 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 promptly.

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 oenological use, for professional use only.