

ANTIOX WINE

Antioxidant tannin with protective action

DESCRIPTION

Blend composed of oenological tannins with high solubility of powerful antioxidant and anti-radical compounds with low sensory impact, result of research conducted to identify synergistic blends of natural antioxidants with high ORAC potential values (oxygen radical absorbance capacity).

COMPOSITION

Gallic tannins, ellagic tannins and proanthocyanidins.

APPLICATION

ANTIOX WINE acts on the oxidation-reduction potential causing an immediate and strong reduction.

ANTIOX WINE performs a protective action on oxidizable compounds even in the absence of sulfur dioxide.

ANTIOX WINE preserves the freshness and intensity of aromas. The treated wine is significantly improved in organoleptic examination, with a more vivid color, more intense fragrances and a more pleasant taste.

USAGE INSTRUCTIONS

It is recommended to use **ANTIOX WINE** by suspending the product in water in a ratio equal to 10 times its weight. Mix the product well creating a homogeneous suspension and add **ANTIOX WINE** to the wine with pumping over ensuring homogenization in the mass. The use of **ANTIOX WINE** during the wine aging phase is recommended. The Experti technical service is available to study specific protocols adapted to each individual wine.

DOSAGE RATES

Recommended dosage: 5-15 g/hL

PACKAGING

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 quickly.

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.

CLASSIFICATIONS AND DECLARATIONS

Compliant with EC Reg. 606/2009 – Compliant with the International Oenological Code.

Product not organically certified but permitted for the production of organic wines, in the absence of available products of certified organic origin (EC Reg. 203/2012).

Usage limitations: Not classified

ADR classification: Not classified

GMO declaration: Does not contain GMOs; does not derive from GMOs

Allergens: Does not contain products from Annex III bis of directive 2000/13/EC and subsequent amendments.

The information contained in this sheet is that available at the current state of our knowledge.

Users are required to operate according to good working practices and according to current legislation; it is also advisable to operate with preliminary tests.

The indications given in this document do not constitute a guarantee of obtaining the result.