

## EXPERTAN FRUIT

### DESCRIPTION

**Expertan Fruit** is a tannin suitable for additions in the final stages of aging and pre-bottling of wines.

Suitable for white, red and rosé wines, this tannin enhances fruity aromas while respecting varietal characteristics and contributes to increasing volume and taste fineness. It also attenuates herbaceous notes and enhances the varietal bouquet of red berry fruit, without adding toasted notes.

It does not increase tannicity in the mouth, improves roundness, volume and overall balance of the wine. It has high antioxidant power, promoting wine longevity in the bottle. The high antioxidant power promotes wine longevity in the bottle.

It appears as a very fine brown powder with high solubility.

### COMPOSITION

Miscela di tannini ellagici e condensati

### APPLICATION

- IN WHITE WINES: even with very low dosages (1-2 g/hl) it enhances floral and fruity aromas and improves taste complexity. Increasing the dosage (3-5 g/hl) reveals the fruity notes and structure of the wine.
- IN ROSÉ WINES: strengthens red berry fruit aromas and aromatic intensity, respecting the aromas that characterize the grape variety. Significantly improves color stability and wine preservation.
- IN RED WINES: Expertan Fruit is the suitable tannin for fresh, ready-to-drink red wines, to enhance the fruity characteristic.

### USAGE INSTRUCTIONS

Dissolve the product in a small amount of wine and add during pumping over until homogenization.

### DOSAGE RATES

White wines: from 1 to 5 g/hl to enhance aromatic notes and protect from oxidation.

Rosé wines: from 3 to 10 g/hl

Red wines: 5 - 15 g/hl

Laboratory tests are recommended to establish the best usage dose.

### 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.