

EXPERTAN O₂FF

Technological adjuvant for color stabilization and flocculant for protein excesses in wines

DESCRIPTION

Expertan O₂FF is a tannin of new and modern conception composed of molecular fractions obtained through selection and purification of the most effective procyanidin, gallic and ellagic tannins for antioxidant and microbiostatic action. It does not contribute any aromatic component to the wine, but enhances its natural organoleptic characteristics.

Expertan O₂FF is designed to achieve the most effective possible result as an antioxidant power (up to 200 times more active than ascorbic acid), antiradical of exceptional efficacy and broad spectrum (prevents free molecules commonly called radicals from creating the cycle of instability over time), effective bacteriostatic (prevents bacterial proliferation through inhibiting action of bioavailability of micro elements through chelation and blocking of essential enzymatic function) and at higher doses also a true antimicrobial action (this latter function should be considered at higher doses, compatible with microbiological verification).

Due to its extremely high protective power, it is the ideal tannin for reducing the quantity of sulfites, maintaining a level of free sulfur dioxide sufficient to guarantee the correct progress of fermentation, safeguarding all the natural organoleptic components of the grape variety.

It is also successfully employed in vinifications without SO₂, and in those cases where one wishes to obtain excellent protection of the must with minimal tannin additions.

In case of wines derived from poor grape health (with evident gluconic acid residues), **Expertan O₂FF** reacts with residual oxidizing enzymes post-fermentation (tyrosinase and laccase) deactivating them.

COMPOSITION

Procyanidin, gallic and ellagic tannins.

INSTRUCTIONS FOR USE

Disperse **Expertan O₂FF** in a 1:10 ratio in wine and add to the mass during pumping over via dosing pump or Venturi tube. It is recommended to carry out preliminary laboratory tests to evaluate the organoleptic impact and to fine-tune the dosage. In case of additions near bottling, it is recommended to evaluate its effect on filterability and protein and colloidal stability of the wine.

The addition of **Expertan O₂FF** should occur 24 hours before bottling if it is a first addition, as in case of overcollaging or presence of peptides (residues or improper additions of low molecular weight proteins) reactions could occur.

USAGE DOSES

WINES	PRE-BOTTLING g/hl	AGING g/hl	RACKING g/hl
Whites	1,50 - 10	0,5 - 3	0,5 - 2
Reds	1,50 - 10	1,50 - 3	0,5 - 2
Rosés	3 - 10	1,50 - 3	0,5 - 2
Sparkling and semi-sparkling wines			
Charmat	4 - 6		
"Tirage" traditional method	3 - 6		
"Liqueur" traditional method	2 - 9		

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 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.