

EXPERTAN PURO

DESCRIPTION

Contributes to color stability, has excellent antioxidant action and provides better aromatic balance. Expertan PURO intensifies the aromatic profile of wine both on the nose and in the mouth and enhances its freshness by adding pleasant balsamic notes.

The result is a fresh, young and fragrant wine.

Recommended for red and white wines.

COMPOSITION

Blend of quality proanthocyanidin tannins.

APPLICATION

Blend of quality proanthocyanidin tannins suitable both during winemaking and aging phases.

It is a tannin particularly indicated to respect the varietal characteristics of wine, enhancing its aromas thanks to a light balsamic note.

Expertan PURO respects the fruity aroma of wine and strengthens the tannic structure without hardening it. Increases volume, elegance and balance in the mouth.

Protects from oxidation and helps control oxidative risks.

USAGE INSTRUCTIONS

Dissolve the desired quantity in water or wine in a 1:10 ratio and add to the mass during pumping over until homogenization.

DOSAGE RATES

Red wines: from 2 to 5 g/hl to manage oxidation-reduction phenomena and to strengthen structure.

White wines: from 0.5 to 5 g/hl to enhance aromatic notes and protect from oxidation.

Laboratory tests are recommended to establish the best usage dose.

PACKAGING

500 g 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.