

FIXTAN COLOR

DESCRIPTION

FIXTAN COLOR is a liquid preparation based on chestnut ellagic tannins.

It protects and stabilizes color from chemical and enzymatic oxidation phenomena during crushing and maceration.

FIXTAN COLOR allows obtaining more structured wines with greater coloring intensity, stable over time. **FIXTAN COLOR** is a preparation with high antioxidant and stabilizing action on the polyphenolic fraction. Due to its high antioxidant capacity, **FIXTAN COLOR** is particularly recommended during the first phases of red grape maceration, as it strongly contributes to better color protection. **FIXTAN COLOR** also contributes to the stabilization of coloring matter as it favors the tannin-anthocyanin bond.

COMPOSITION

Chestnut tannin, stabilized with SO₂.

APPLICATION

FIXTAN COLOR is indicated for the treatment of red grapes during the maceration phase. The use of **FIXTAN COLOR** allows obtaining wines characterized by high coloring intensity and better polyphenolic stability.

INSTRUCTIONS FOR USE

Directly on the crushed grapes at the beginning of red grape maceration or in the hopper, before crushing.

USAGE DOSES

10-40 g/hl

PACKAGING

1 Kg, 25 Kg and 1000 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.