

## GALLA 100

### Pure Gall tannin for oenological use

#### DESCRIPTION

Pure tannin with instant solubility, obtained through successive extractions and purifications.

It is a pure gallic tannin, very yellow/brown in color with a mild, pleasant and characteristic odor. Extraction first occurs in a concentrated ethanolic mixture, in which only the tannin goes into solution, without impurities of salts or carbohydrates.

After complete elimination of the solvent, the intermediate is purified in water, filtered and dried again. The process allows obtaining a tannin of extreme purity, soluble in both water and concentrated alcohol, from which both low molecular weight polyphenols and sugar residues potentially responsible for unpleasant aromas are removed. Extremely pure tannin, in which the tannic content referred to dry matter is greater than 99%.

#### COMPOSITION

Pure gall tannin.

#### APPLICATION

**Galla100** tannin finds application both as a clarifying agent and as an antioxidant.

It reacts efficiently and completely with proteins ensuring clarification and stabilization of wines, used in combination with gelatins and/or bentonite.

The combined use of gelatin and tannin also has efficacy in stabilization action against oxidation.

**Galla 100** tannin is indeed used on white and red musts for its high antioxidant and anti-radical power. It is suitable for white wines and becomes practically indispensable in the case of grapes attacked by Botrytis, for deactivating the activity of oxidase enzymes, such as polyphenoloxidase and laccase. Chelating power towards heavy metals.

#### INSTRUCTIONS FOR USE

Tannin/protein flocculation is favored by low temperatures; therefore, it is suggested to operate at 15°C or less.

#### DOSAGE

Usage dose from 2 to 10 g/hl in white musts (dissolved directly in must after at least 3 hours from enzyme addition), and 5-15 g/hl in red musts.

#### PACKAGING

Available in 1 kg, 15 kg and 25 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 promptly.

#### 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.