

TECHNICAL DATA SHEET

FIXTAN WHITE

DESCRIPTION

FIXTAN WHITE is a liquid preparation based on tannin predominantly composed of gallic and di-gallic acid esters. It is particularly suitable for use during the vinification of white and rosé wines.

FIXTAN WHITE is an excellent tannin with multiple activities, preserving the freshness of varietal fruity and floral aromas in must. Thanks to its high antioxidant power, it acts effectively in musts to protect against browning.

Furthermore, **FIXTAN WHITE** has a high specific antioxidase power for inactivating oxidase enzymes and also acts as a metal sequestrant, responsible for unwanted oxidation, and has an effective deproteinizing action on musts and wines, improving their stability.

COMPOSITION

Gall tannin, stabilized with SO₂.

APPLICATION

FIXTAN WHITE is indicated in the vinification of white and rosé musts to preserve and enhance the fresh and fruity aromas of wines, particularly on grapes at risk of oxidative and oxidase activity from grape enzymes or Botrytis cinerea molds.

FIXTAN WHITE is also recommended on wines during aging and on lees to reduce reduction odors.

INSTRUCTIONS FOR USE

FIXTAN WHITE is used by adding directly to must or wine.

On must, addition directly to the hopper before crushing is recommended for better grape protection.

DOSAGE

5 - 30 g/ql of grapes during crushing

5 - 20 g/hl in musts

PACKAGING

1 kg, 25 kg packages

STORAGE

<u>Unopened package</u>: 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.