

ROVERTAN PERFECT

DESCRIPTION

Rovertan Perfect is obtained from a selection of oak wood from the finest forests in Central Europe and Allier. The wood is aged outdoors for at least 12 months and subsequently toasted over a brazier, as occurs in barrel toasting.

Rovertan Perfect provides your wine with high tannic finesse thanks to the quality of the oak wood used.

COMPOSITION

Tannin extracted from fire-toasted oak wood containing high-quality ellagic tannins.

APPLICATION

It is a tannin particularly suitable for respecting the varietal characteristics of wine, enhancing spicy and sweet characteristics, chocolate notes and licorice notes.

The outdoor aging period ensures, as in barrique production, the elimination of bitter tannins from the wood.

Rovertan Perfect respects the fruity aroma of wine and strengthens the tannic structure of wine without hardening it, but increasing its volume, elegance and balance in the mouth.

It protects from oxidation and helps control reduction risks and improve wine clarification.

INSTRUCTIONS FOR USE

Dissolve the desired quantity in a small amount of wine and add during pumping over until homogenization.

It is recommended to allow approximately 10 days between addition and bottling.

DOSAGE

Red wines: 1-5 g/hl to manage oxidation-reduction phenomena. 5-15 g/hl to strengthen structure.

White wines: from 1 to 3 g/hl to enhance aromatic notes and protect from oxidation.

Laboratory tests are recommended to establish the best dosage for use.

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 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.