

## ROVERTAN SUPREMO

### DESCRIPTION

**ROVERTAN SUPREMO** is obtained through careful selection of oak wood (*Quercus alba*) from the finest American forests. The wood is aged outdoors for at least 18 months and subsequently toasted over brazier in the same way as barrel stave toasting.

**SUPREMO** provides tannic finesse, balance and roundness thanks to the quality of the oak wood used.

### COMPOSITION

High-quality ellagic tannin extracted from the heart of toasted American oak wood.

### APPLICATION

**SUPREMO** is particularly suitable for enhancing both sweet notes (cocoa, chocolate, vanilla, caramel) and spicy notes (cinnamon and licorice).

**ROVERTAN SUPREMO** strengthens the tannic structure of wine improving its volume and roundness, enhances balance and elegance. It is also suitable for eliminating or covering any vegetal notes.

### INSTRUCTIONS FOR USE

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

It is recommended to allow approximately one week between addition and bottling.

### DOSAGE

Red wines: from 3 to 15 g/hl to strengthen structure and enhance aromas.

White wines: from 2 to 10 g/hl to enhance aromatic notes and protect from oxidation.

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

### PACKAGING

1 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.