

ROVERTAN TOAST

Medium toasted oak tannin

DESCRIPTION

Tannin extracted from the heart of French oak subjected to medium toasting.

Product in granules totally soluble in water and wine.

COMPOSITION

Ellagic tannin extracted from the heart of medium toasted French oak.

APPLICATION

Rovertan Toast is particularly suitable for regulating oxidative-reductive dynamics during aging in barrique or micro-oxygenation and, in preparation for bottling, to improve and preserve the freshness of wines.

Rovertan Toast protects wines against oxidative phenomena and improves their structure and body, providing gustatory and aromatic complexity to white and red wines.

Rovertan Toast is an ellagic tannin capable of promoting wine clarification and eliminating reduction odors.

INSTRUCTIONS FOR USE

Dissolve the product in water or directly in wine.

DOSAGE

In white wines: 3-5 g/hl

In red wines: 5-20 g/hl

In spirits and vinegars: 1-5 g/hl

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.