

WOW BRIGITTE

Technological adjuvant for color stabilization and flocculant for protein excesses in wines

DESCRIPTION

The tannins of the WOW line represent a true innovation in the oenological field. Their main objective is to replace chips during wine processing phases throughout the fermentation and aging process, ensuring the same technical result. They are unique products of their kind, created to meet the new market needs of wine producers.

WOW BRIGITTE is a balanced blend of procyanidin and ellagic tannins, created to reproduce the effects of treatment with lightly toasted oak chips.

Recommended during fermentation, aging and pre-bottling phases of white wines to:

- Increase antioxidant protection
- Promote color matter stabilization
- Stabilize protein excesses
- Reduce off-flavors and enhance varietal fruity aromas
- Increase sensations of volume and freshness

COMPOSITION

Blend of procyanidin and ellagic tannins.

INSTRUCTIONS FOR USE

Disperse WOW BRIGITTE in water at a 1:10 ratio when adding to must or directly in wine at a 1:20 ratio. Subsequently add to the mass through pumping over.

DOSAGE

Must and white wines: 2-5 g/hL

PACKAGING

1 kg

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 within a short time.

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.