

# EVERTANN RED

Tannin for the vinification of red grape

## CHARACTERISTICS

EVERTANN RED is a blend of ellagic and condensed tannins, designed to positively exploit the oxygen that comes into contact with the wines during the cellar operations (racking, decanting, stabilization). The synergistic action of its tannic components allows to capture oxygen before it damages anthocyanins or aromas (ellagic action) and to bind it permanently to condensed tannins (proanthocyanidin action). The wine aged with EVERTANN RED will have more body, greater structure, more harmonious taste and more persistent aftertaste than the reference managed without the help of valuable tannins.

## APPLICATIONS

*We recommend the use of EVERTANN RED on the crushed grapes from the early stages of vinification. The noble condensed tannins (proanthocyanidins) contained in EVERTANN RED allow to improve the polyphenolic structure, increasing the formation of stable covalent bonds with the coloring substances, in wines with an unbalanced anthocyanin / tannins ratio as in the case of short macerations, pre-fermentative maceration conducted at low temperatures and of grapes poor in total polyphenols. The presence of ellagic tannins, characterized by a strong antioxidant and anti-radical power, allows EVERTANN RED to protect the colour from oxidation and from the enzymatic degradation of polyphenol oxidases right from the crushing and the first extraction phases.*

## DOSES AND MODE OF USE

*10-30 g / hl in vinification, divided at the time of filling the fermenter and after 48 hours.*

***Dissolve the product in water or wine in a 1: 10 ratio and add it homogeneously to the mass.***

NOTES: to define the optimal dosage and avoid unwanted colloidal effects it is advisable to carry out preliminary laboratory tests.

## COMPOSITION

*Blend of condensed and hydrolyzable tannins*

## PACKAGING

*Pack of 1 kg, bag of 10 kg*

**This is a product not considered dangerous therefore it does not require MSDS**