

# TANNALLIER CHARME

Ellagic tannin for aging and pre-bottling

## CHARACTERISTICS

**TANNALLIER CHARME** It is a tannin obtained from Quercus Alba wood through a very light toasting. The exclusive production method preserves the whiskey-lactones and the more volatile wood aromas, highlighting the floral, delicate and sweet notes of the wines, which end up being therefore extremely "fascinating." The nature of the extraction process allows us to obtain a tannin that even at low doses accompanies the evolution of the wine until it reaches its maximum potential.

## APPLICATIONS

**TANNALLIER CHARME** is an ellagic tannin of high quality, dedicated for the aging of those wines destined to important aging. For its own aromatic characteristics, **TANNALLIER CHARME** can be used alone or in association with other tannins, in the "*Liqueur d'expédition*", during the vinifications of sparkling wines and to refine all best white and red wines in pre-bottling phase.

**TANNALLIER CHARME** can be used in brandy and all distilled beverages destined to important aging, enhancing the flavour providing structure and adjusting the colour.

## DOSAGES AND INSTRUCTION FOR USE

White wines: 0,5-2 g/hL

Red and Rosé wines: 2-20 g/hL

Spirits: 0,5-1 g/alc/hL

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

NOTES: It is advisable to carry out laboratory tests in order to define the optimum dosage and avoid undesired colloidal effects.

## COMPOSITION

Oak tannin

## PACKING

1kg Pack

**This product is not dangerous. No safety data sheet is required.**