





TAN FINESSE

Condensed tannin extracted from wood of exotic species

Sheet code: TanFinesse/en Revision: n°0 February 2013 Pag. 1/1

AROMATIC ELEGANCE AND REDUCTION OF GREEN CHARACTER

General features

When added to base wine or during second fermentation, TAN FINESSE helps soften green notes that can appear in wines made from unripe grapes or due to excessive pressing.

TAN FINESSE does not increase astringency, and respects the desirable Charmat method taste components of freshness and lightness. TAN FINESSE improves aroma quality by contributing light floral notes which blend well with base wine aromas, and which never overwhelm.

When used during second fermentation, TAN FINESSE facilitates yeast settling at the end of fermentation and improves white and rosé wine protein stabilization.

Dosage

3-10 g/hL (0.25 - 0.8 lb/1000 gal)

Instructions for use

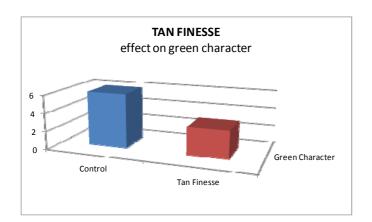
Prior to second fermentation, dissolve TAN FINESSE in 10 times its weight in wine or water and add to the base wine before yeast inoculation.

Packaging

1 kg pack

Applications

• Improve wine aroma cleanliness while reducing green character.



Storage

Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.

<u>Product for oenological use</u>, as stated in: Regulation (EC) N. 606/2009 Codex Œnologique International

CHAPTER ESSECO srl - San Martino - Trecate (NO) Italy - Tel. +39-0321-790.300 - Fax +39-0321-790.347 - vino@enartis.it - www.enartis.com

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.