



UNICO #3

ENOLOGICAL TANNIN BLEND EXTRACTED FROM THE WOOD OF HERBAL PLANTS

COMPOSITION

Blend of gallic, ellagic and condensed tannins.

GENERAL FEATURES

Appearance: light beige powder with delicate floral, chamomile, tea and balsamic scents.

UNICO #3 is a tannin blend developed to enhance white wine aromas and increase their complexity. When **UNICO #3** is added to wine, it increases the redox buffering capacity which helps improve antioxidant protection. As a result, this product protects and extends the shelf-life of wines. **UNICO #3** also freshens white wines that tend to oxidize quickly and lose varietal aromatics.

APPLICATIONS

White wines

- *Treated during maturation*
 - To emphasize intensity and complexity

If added close to bottling

- Significantly contributes to aromatic complexity and adds freshness

DOSAGE

White wine 1 - 10 g/100L (0.08 - 0.8 lb/1000 gal)

INSTRUCTIONS FOR USE

Dilute **UNICO #3** in 5 - 10 parts of water or wine stirring continuously. Add the solution slowly to the wine while mixing – if possible, using a dosing-pump or a Venturi tube.

It is recommended to do preliminary lab trials to assess **UNICO #3**'s sensory contribution and to determine the correct dosage. While **UNICO #3** can be added as close as 1 - 2 weeks prior to bottling, it is strongly recommended to evaluate its effect on wine filterability, protein and colloidal stability.

PACKAGING AND STORAGE

0.25 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product approved for winemaking, in accordance with:
Regulation (EC) N. 606/2009

Product approved for winemaking by the TTB.

Legal Limit: The residual amount of tannin shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine (in gallic acid). Only tannin which does not impart color may be used. Total tannin shall not be increased by more than 150 mg/L (in tannic acid).