








GREAT LITTLE HELPS

TANNISOL

For the prevention and treatment of all wine defects

	<p>COMPOSITION E224 Potassium metabisulfite 95% - E300 L-ascorbic acid - 3% Tannin 2%</p>
	<p>GENERAL CHARACTERISTICS Tannisol is a complex product with antiseptic and antioxidant action for the protection of wine and juice. When used in wine, it prevents the most common wine faults, such as acetic bacteria and ropiness, and protects against alterations caused by oxidation (color browning, haziness appearance, loss of aroma) during racking, transportation, hot weather and storage. When used in clarified and filtered wines, helps prevent alteration and maintain clarity. When added to must before alcoholic fermentation, its antiseptic effect favors selected microflora for a complete and good-quality fermentation.</p>
	<p>APPLICATIONS In must, before the onset of alcoholic fermentation:</p> <ul style="list-style-type: none"> ▪ to prevent oxidation ▪ to promote the dominance of selected yeast or microflora best suited for fermentation ▪ to prevent the development of acetic bacteria or other defects that damage wine quality. <p>In wine:</p> <ul style="list-style-type: none"> ▪ To prevent oxidation and the development of spoilage microorganisms, particularly during storage, at racking, during transport and in warm periods.
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ 1 sachet/hL for must before fermentation onset. ▪ 1 sachet/hL for finished red wine and as a preventative. ▪ 2 sachets/hL for unfiltered wine and as a corrective measure. ▪ 3 sachets/hL for sweet wines.
	<p>INSTRUCTIONS FOR USE Dissolve in a small amount of water or wine and add uniformly to must or wine.</p>
	<p>PACKAGING AND STORAGE CONDITIONS Sachet of 10 g Exhibitor with 100 sachets (1 kg)</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: use quickly.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Œnologique International Reg. (CE) N. 231/2012</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Outside of the EU, please consult regulating body.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.