



# Tannivin® Amalfi

Blend of hydrolysable and condensed tannins

## Product description

Tannivin® Amalfi increases resistance to oxidation, reacts with oxygen and protects precursors of aromatic components. It helps to enhance the floral aromatic components of lemon, increases the wine's structure and has a rejuvenating effect.

It is used mainly in white wines, but also on reds during alcoholic fermentation, maceration and ageing. The information 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 and correct use.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

## Dosage

The required dosage must be evaluated in laboratory tests depending on the varietal characteristics of the wine and the winemaking technique. Based on our experience we recommend a sensory test as a final assessment.

General recommendation:

White wines 1 - 15 g / 100 L

Red wines 1 - 10 g / 100 L

Rehydration: prepare a 20-30% solution by dissolving the tannin in water at a temperature of 40-50 °C, shake vigorously and leave the solution to cool for 4-5 hours until adapted to room temperature, then add to the wine and mix.

It is advisable to use steel or plastic containers for rehydration to avoid the tannin coming into contact with rust or iron and the formation of an insoluble, black tannin derivative with subsequent precipitation. The granular form of Tannivin® Amalfi facilitates dispersion in water and wine and reduces the formation of irritating dust for the operators.

## Storage

Store in a cool, dry and ventilated place. Close opened packages tightly and use up within a short time.