



PROTAN Chips

Preparation based on proanthocyanidins and oak ellagic tannins



→ TECHNICAL DESCRIPTION

The utilization of wooden chips does not only influence wines' aromatic characteristics, but it also improves the gustative properties, making wines more harmonious and less astringent.

Such characteristic is caused by the ability of chips to yield ellagic tannins to the wine, they are in fact able to stop the radical oxydation passages, facilitating at the same time the formation of ethanal bridges.

The yield of the aromatic compounds typical of toasted wood is not the only aim that wooden chips enable to obtain; the interest towards wines with a pleasant, harmonious tannic structure, free from astringent sharp notes, is often combined with the need to dispose of light boise notes not covering the fruit typicalness.

In order to reach the desired intensity of boise notes, it will be necessary to set the right dosage of wooden chips, but this will be almost always inadequate to obtain also an appropriate yield in ellagic tannins.

The solution consists in the concurrent utilization of chips and ellagic tannins, which is a technique almost similar to the one of dividing the wine during the refining stage among barriques more or less used. With this method, aimed at softening an excessive concentration of wooden notes, much older barriques can be used, but they are less safe from the microbiological point of view, considering the possible presence of *Brettanomyces*.

Protan Chips: a preparation based on proanthocyanidins and oak ellagic tannins, suitably studied to give a better structure and resistance towards oxydations. It is a refining aid particularly suited for wines with a content in anthocyanins not properly balanced by the tannins extracted during maceration. In wines with definite boise notes and with an easy impact, **Protan Chips** balances the olfactory and gustative sensations, enabling to obtain wines olfactorily very promising, supported by a proper gustative structure, absolutely free from that sensation of "dryness" which often results very penalizing.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Proanthocyanidins and oak ellagic tannins.

→ DOSAGE

From 5 to 40 g/hL.





PROTAN Chips

→ INSTRUCTIONS FOR USE

Dissolve the dose in must or wine and add into the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg packets in 4 kg cartons.