FERMOTAN Thermo

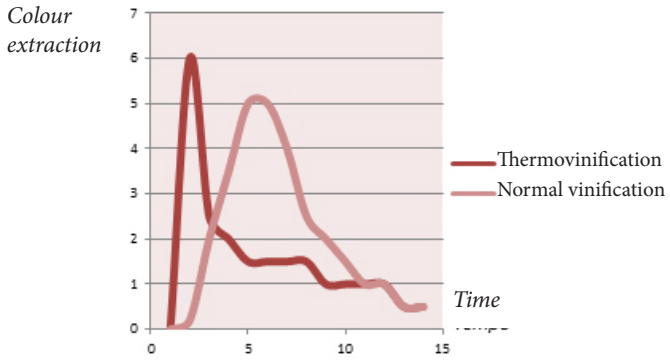
Tannin for the stabilization of the colour in musts and red wines made from thermovinification

→ TECHNICAL DESCRIPTION

The thermovinification (warm vinification) is an oenological treatment, which is obtaining success all over the world, thanks to the possibility of working red grapes quickly and with a limited cost of labour. It is a procedure, or better more procedures, allowing the extraction of colour and other compounds from grapes, by means of heating and cooling of the crushed grapes.

Advantages
The main advantages of thermovinification are:
- Instantaneous extraction of anthocyans;
- Destruction of enzymatic activities, essential in grapes affected by fungal diseases;
- Lower use of winemakers.

Functioning
The thermovinification consists in the rapid heating of the crushed grapes, involving the relaxation of the skin structure and the expansion of vacuoles, with the consequent rapid extraction of colouring matter. This technique has however highlighted some problems over time caused, not by problems of grapes, but by a different sequence in the normal colour extraction processes and by the grape polyphenol heritage, making necessary interventions with new products to optimize the process and ensure the achieving of the desired aim.
As shown in the below graph, it is noticed a quick colour extraction, that often does not coincide with the extraction of other polyphenolic compounds.



During the normal vinification, the progressive alcohol increase, pumping over and delastage, together with progressive aerations, allow a perfect polymerization of the colouring matter and therefore the creation of stable compounds.
In thermovinification, the immediate presence of free anthocyans determines the necessity of fixing them and, in order to carry out such process, it is needed to add a significant amount of proanthocyanidins to the must before the alcoholic fermentation.
In addition, as a part of the skin is missing during the fermentation process, also the tannins present in the skin will be missing; they will be extractable only by alcoholic infusion. Therefore, the best way to

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fill this gap is to add them.
AEB has developed a product named **Fermotan Thermo**, based on a mix of grape proanthocyanidins, grape seeds, skin and wood proanthocyanidins, which allow to stabilize the colour in all its different shades, from red to purple.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic, gall and proanthocyanidinic tannins.

⇢ DOSAGE

From 5 to 60 g/hL, depending on the amount of colour to be stabilized: the higher the amount of colour, the higher the addition of tannin.

⇢ INSTRUCTIONS FOR USE

Add directly into the must or immediately after the clarification (flotation, clarification) or immediately after the addition of yeasts.
Once the fermentation has started, add the products of the Ellagitan or Fermotan range and, if you want to give different aromatic notes, add the products of the Boiselevage range.

⇢ STORAGE AND PACKAGING

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

1 kg net packs.
5 kg net bags.

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