



TANISOUPLE

Ellagic tannin for the treatment of wines



→ TECHNICAL DESCRIPTION

Tanisouple is a particular oenological powder tannin, produced from prized wood species rich in flavanolic components. **Tanisouple** improves the colour and clarity, the aroma, fragrance, structure and the sweet-mellow taste typical of barrique-matured wines. In red wines it reduces the perception of coarseness and astringency, while also improving their aroma. Thanks to the system of selective extraction, **Tanisouple** does not release undesirable substances (such as oxidizable polyphenols, coarse bitter tannins, etc.) and, for this reason, promotes the development of a much finer aroma and taste. **Tanisouple** accelerates the time needed for the maturation and aging of wines kept in barriques and this in turn reduces storage costs. **Tanisouple** develops odorous compounds derived from the breakdown of lignin, such as volatile phenols, phenolic aldehydes, phenolic alcohols and phenyl-ketones, terpenes, acetones, that is, the same components released from barriques. In fact, many of the phenolic acids of wood are considered to be the precursors of the noble aromatic compounds of wines. **Tanisouple** helps to balance the polyphenolic structure of white wines by introducing soft and fragrant tonalities which considerably improve the organoleptic profile of the treated wines. It softens the odour and taste of acetic acid in wine vinegars.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin, containing no bitter components.

→ DOSAGE

In sparkling wines: 20-35 g/hL.

In vinegars: 10-40 g/hL.

The dose to be used is determined by multiplying by 2,5 times the quantity considered appropriate when tasting immediately after the trial addition; this is because **Tanisouple** combines with the components of musts and wines and gives a perfect and stable definition of the aroma and taste only after 2-3 days. After tannin addition, in order to immediately evaluate taste intensity, it is sufficient to add a few drops of hydrogen peroxide.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Tanisouple** in must or wine and add it to the mass by pumpingover. The addition of **Tanisouple** to the must or during refermentation, enables to obtain wines possessing particular aromatic nuances, similar to those that can be obtain by barrique fermentation.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 5 or 15 kg.

5 kg net bags.

