



# ELLAGITAN Barrique Blanc

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 Technological aid based on ellagic tannin from oak wood and arabic gum  
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## → TECHNICAL DESCRIPTION

**Ellagitan Barrique Blanc** is product based on ellagic tannins and arabic gum that has been developed to add volume and light oak nuances, without affecting the color of white wines.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin obtained from toasted French oak, arabic gum.

## → DOSAGE

From 2,5 to 15 g/hL.

## → INSTRUCTIONS FOR USE

Mix in a separate tub with wine and add to tank homogenizing with pump over or mixer.

## → STORAGE AND PACKAGING

**Ellagitan Barrique Blanc** is stable at room temperature for at least three years.

500 g net packs in cartons containing 1 kg.

Reference: ELLAGITAN\_BARRIQUE\_BLANC\_TDS\_IT\_0200516\_OENO\_Italy

