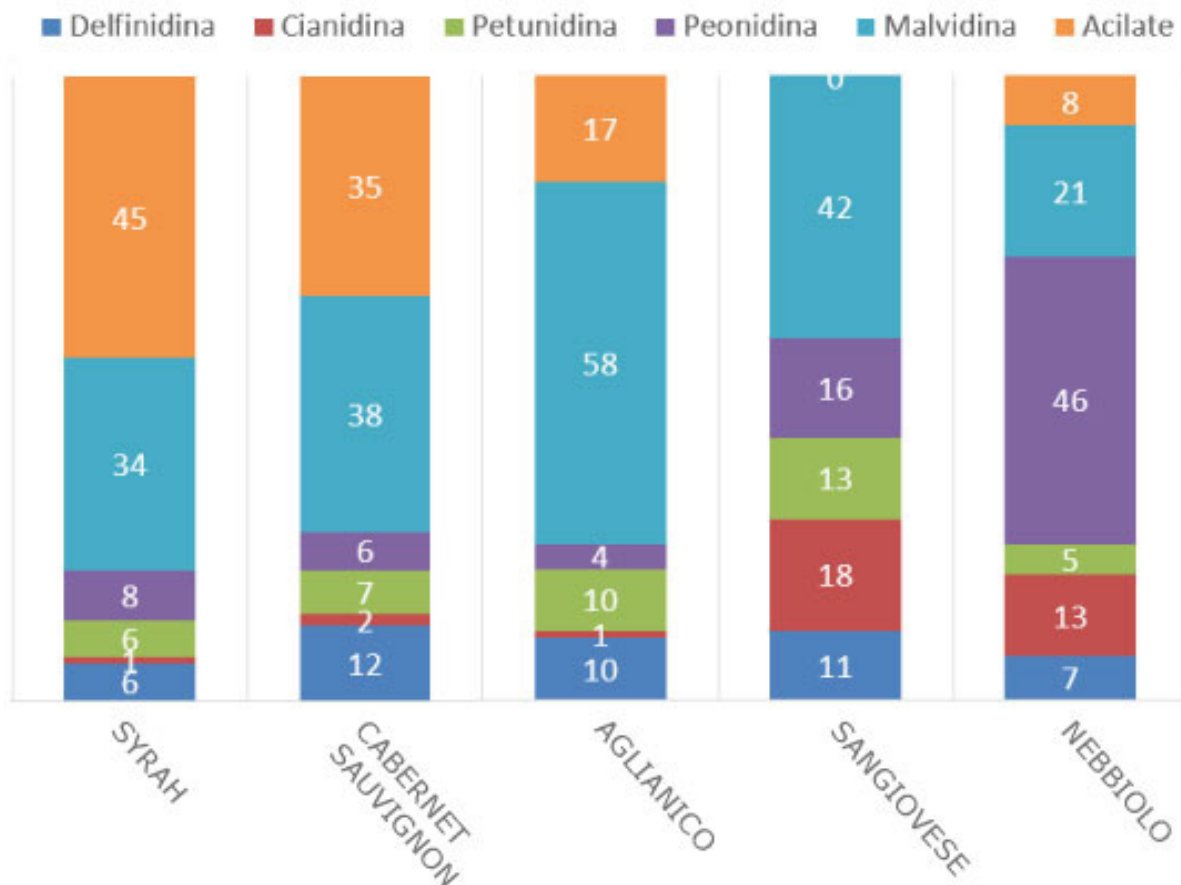# FERMOTAN CB

Mix of proanthocyanidinic tannins

GMO FREE

→ TECHNICAL DESCRIPTION

Tannins can be considered as the natural antioxidants of grapes, able to protect colouring and aromatic compounds from the action of oxidasic enzymes, such as laccase and of free radicals that are formed because of the oxidation of polyphenolic molecules. The Fermotan tannin range takes advantage of the combination of different oenological tannins, that are able to meet different vinification requirements. The balanced formulation of Fermotan allows you to capitalise on the characteristics of each single tannin class.

Fermotan CB is a mix of proanthocyanidinic tannins obtained from grape skin, grape seed and quebracho. It helps to stabilize anthocyanins and consequently fix the colour in varieties with an anthocyanin profile similar to that of Cabernet. It is recommended for use in the earliest stages of vinification.
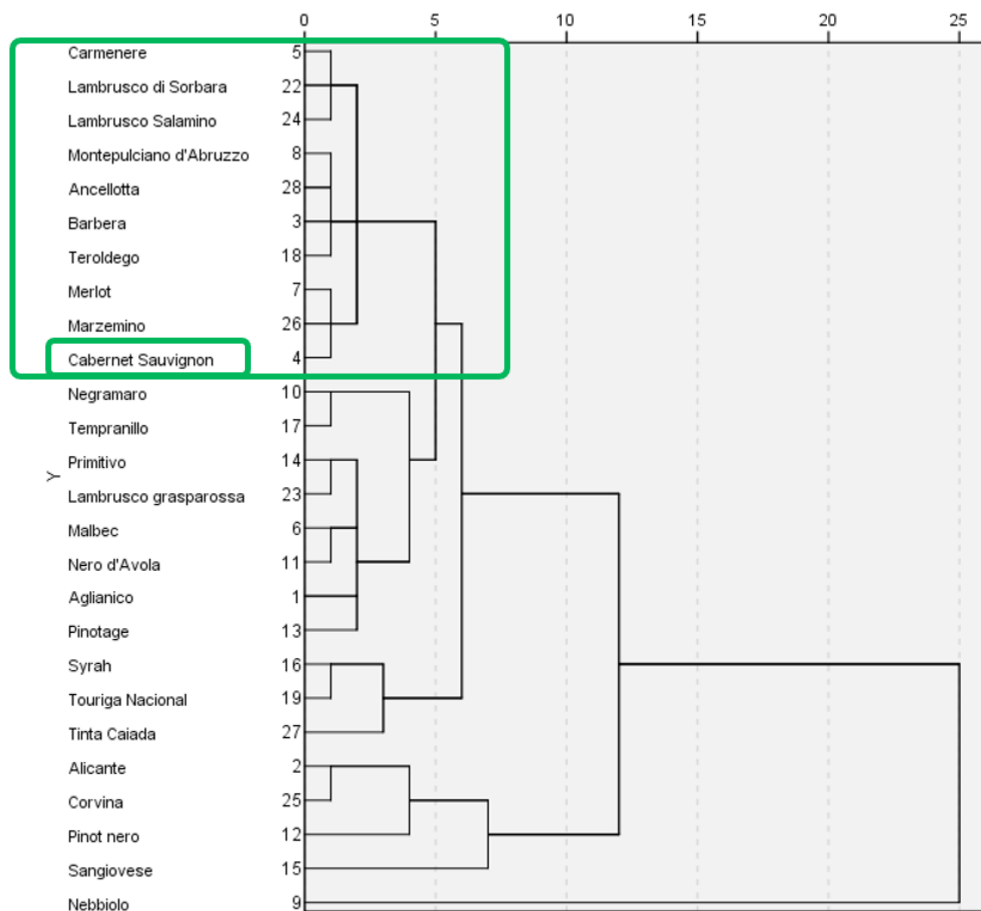

Legend: ■ Delfinidina ■ Cianidina ■ Petunidina ■ Peonidina ■ Malvidina ■ Acilate

	SYRAH	CABERNET SAUVIGNON	AGLIANICO	SANGIOVESE	NEBBIOLO
Acilate	45	35	17	0	8
Malvidina	34	38	58	42	21
Peonidina	8	6	4	16	46
Petunidina	6	7	10	13	5
Cianidina	1	2	1	18	13
Delfinidina	6	12	10	11	7

AEB

FERMOTAN CB

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Skin, grape seed and wood proanthocyanidinic tannins.

→ DOSAGE

From 2 to 20 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in must or water and add it to the mass by pumping over.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.
5 kg net bags.