



GALLOVIN Thermo

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 Antioxidant adjuvant for 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 anthocyanins;
- 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.

Among the differences highlighted with the help of thermovinification, it has been noticed a strong oxidation of the must in all stages following the heat treatment under vacuum. Often, this process is not evident at the end of the alcoholic fermentation, as it is a reducing process eliminating the oxidized notes. This phenomenon, however, causes the loss of important colour fractions contributing to red-violet hues and the reduction of fresher aromatic scents in favour of more developed and often heavy aromas. AEB has developed an antioxidant process that begins with the aid of **Gallovin Thermo**, which, thanks to its powerful antioxidant action, prevents oxidations, by improving the colour quality and the aromatic outline of the wines produced.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Blend of gallotannin.

→ DOSAGE

From 5 to 30 g/hL.





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→ INSTRUCTIONS FOR USE

Dissolve into 10 parts of water or wine and 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.

5 kg net bags.

20 kg net bags.