



GALLOVIN Liquid

High reactive gallic tannin



→ TECHNICAL DESCRIPTION

Gallovin Liquid is a preparation based on purified gall tannins dissolved in a stabilized watery solution, that does not lend any bitter sensation to wines.

The gall tannin, thanks to its high reactivity towards protein, reduces the activity of laccase and tyrosinase on anthocyanins and polyphenols, while preserving the must from the combined action of these enzymes with oxygen. For this reason, the utilization of **Gallovin Liquid** in fermentation safeguards the polyphenolic heritage of wines, preserving them from oxidation. When used in wines, especially in white wines, where at the recommended dosage it gives no colour alterations, **Gallovin Liquid** allows to preserve the aromatic freshness, by eliminating possible reduced odours.

AEB developed a low-impact production method in order to obtain a selective mild extraction in a prevalent watery stage, followed by a concentration and purification process till a high concentration. The obtained product is stable and soluble and, in order to maintain a maximum reactivity during its shelf life, it is stabilized with gum arabic.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of gallic tannins stabilized with E414, citric acid and potassium bisulfite (10 g/hL bring about 0,01 mg/L SO₂).

Specifications of **Gallovin Liquid**: hydrolysed tannin with a high bacteriostatic action; light astringent taste.

Utilization of **Gallovin Liquid**: botrytis affected grapes; long macerations; treatments exposing wines to air; during the refining stage, it contrasts light reductions; to improve the wine extract.

→ DOSAGE

From 10 to 60 g/hL.

→ INSTRUCTIONS FOR USE

Dilute in must or water and add in tump over.

→ STORAGE AND PACKAGING

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

5 kg net drums in cartons containing 20 kg.

25 kg net drums.

1100 kg net octabin.

