

TANN VR TOP

Rev. 3 – 03.2023

TANNIN OF PURIFIED CHESTNUT AND QUEBRACHO



DESCRIPTION AND PRODUCTION

Lafood®Tann Vr Top is made from chestnut wood (*Castanea sativa*) and Quebracho (*Shinopsis lorentzii*), through a variety of extraction and subsequent purification.

For the fraction of chestnut, the logs are separated from leaves, branches and bark, washed to remove any impurities and ground. Following the wood is subjected to extraction under pressure with hot purified water. After recovery the water, the extract is subjected to a series of passages of purification and filtration in order to isolate the fraction of the most valuable polyphenols. The liquid is then atomized in specific installations. For the fraction of quebracho, the wood is subjected to extraction in water, drying and subsequent purification in ethanol. The product thus obtained is filtered and dried once again. The adopted processes of production allow to remove residual sugars and low molecular weight polyphenols, potentially responsible for undesirable aroma. The tannins obtained are highly pure and easily soluble.



TECHNOLOGICAL APPLICATIONS

It is a tannin that combines the benefits of the polyphenol ellagic Gallo-effective in the protection of color, to those of condensed polyphenols responsible for the complexation of anthocyanins.

The main features are:

- Precipitation of proteins in solution;
- Deactivation of the oxidant enzymes, particularly laccase, and tyrosinase;
- Control of bacterial growth;
- Stopper effect on the redox potential of the must and wine, ensuring an optimal pH range for fermentation and aging;
- Protection of the natural color and the wine bouquet.



DOSES AND METHOD OF USE

It is recommended that the use of about 5-25 g/hl. Higher doses can be used if there is:

- Low quantity of bisulfite;
- Unhealthy grapes, in particular attacked by Botrytis;
- Short maceration or lack of polyphenols; wines destined for aging;
- Difficulty of color stabilizing.

In all cases, the addition of Lafood®Tann Vr Top 4 h must take place before or after the dosage of the enzymes to avoid interference.

Before adding to the mass, it is recommended the pre-dispersion in 5 parts of hot water or preferably into wine.



PACKAGING STORAGE

Bags of 1 Kg and 15 Kg

Store the product in a cool and dry place.