

Fermentan Berry

TANNINS FOR THE FERMENTATION OF RED AND ROSÉ MUSTS FOR A RED BERRY FRUITY TASTE, WITH A STRONG ACTION IN STABILISING THE COLOUR.

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

FERMENTAN BERRY is a mixture of condensed tannins extracted from the wood of red berry fruit species.

The special process of extraction and drying at a low temperature used during the production process of this tannin makes it possible to extract from the wood glycosylated forms of aromatic compounds such as nor-isoprenoids (beta-ionone and beta-damascenone), responsible for the hints of red fruit in wine.

The resulting wine therefore has intense aromas of cherry, strawberry, marasca cherry, blueberry etc. which complement the varietal aromas and those produced during fermentation.

FERMENTAN BERRY also promotes colour stabilisation and prevents oxidation of the primary aromas. Its granular form facilitates dispersion in water and wine and prevents the formation of dust, which can be troublesome for the vineyard worker.

Composition

A blend of condensed tannins extracted from wood of red berry fruit species.

Characteristics

Appearance: powder.

Color: brown.

Dosage

Rosé musts: 2-15 g/hl

White musts: 5-20 g/hl

Instructions for use

Add **FERMENTAN BERRY** within 48 hours of yeast inoculum.

Dissolve 1:10 in water or must and add to the mass being processed, preferably with a Venturi tube.

Storage

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above. Consume quickly.

Note

Uses:

- 1) Rosé wines in which you want to enhance the aroma of red fruit and protect the primary aromas.
- 2) Young and medium aged red wines in which you want to enhance the aroma of red fruit and protect the primary aromas.

In order to benefit from the organoleptic effect of the aromatic precursors made from the tannin, **FERMENTAN BERRY** should be added during alcoholic fermentation.

Product for oenological use, as per Regulation (EC) No 606/2009.

Packaging

Code EXP00125680 - 1 kg bag



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