

PREMIUM[®] COLOR

OENOLOGICAL TANNIN

COMPOSITION

Blend of ellagic tannins (PREMIUM[®] LIMOUSIN French oak), gallic tannins (gall extracted with alcohol), catechol and procyanidic tannins (tannin extracted from PREMIUM[®] UVA grapes) with synergic action for the extraction and stabilization of the colour of red wines.

CHARACTERISTICS

PREMIUM[®] COLOR was developed from the many years of experience of Enologica Vason in the application of tannins in great red wines production. It has been developed to aid the extraction and stabilization of colour as well as to increase the phenolic fraction and the fullness of the wine.

The different fractions of natural tannins carry out various fundamental actions in synergy for fixing colour: inactivation of polyphenoloxidase, and formation of stable complexes with the antocyanins.

The first action is carried out principally by gallic and catechol tannins which have a high deproteinizing power, blocking the action of the oxidase enzymes.

Colour fixation is ensured by the catechol tannin fraction (PREMIUM[®] UVA) and by the ellagic tannins (PREMIUM[®] LIMOUSIN); catechol tannins are more reactive and capable of fixing antocyanins even in the presence of oxygen, while ellagic tannins require higher quantities of oxygen to carry out the same action.

The presence of tannins of the ellagic oak type makes it possible to use this mixture without producing organoleptic imbalances in the wine; the compounds from hydrolysis and transformation of the lignin contribute a note of vanilla similar to that of wines fined in wooden barrels.

USES

PREMIUM[®] COLOR is used during maceration of red wines.

It is used at the beginning of maceration and during the initial phases after racking off.

Please use PREMIUM[®] COLOR in compliance with all applicable regulations.

DIRECTIONS

Carefully dissolve the required quantity of PREMIUM[®] COLOR into 10 parts of warm water and then add to the bulk. Do not use metal objects or hard water.

We recommend adequate oxygenation (micro-oxygenation) of products treated with PREMIUM[®] COLOR so as to permit greater complexing of the colour and fining the tannins.

DOSAGE

From 10 to 20 g/hL in the maceration for the production of red wines;
from 5 to 10 g/hL at the moment of racking off.

PACKAGING

0.5 kg bags.

STORAGE

Keep in a cool, dry place. Close open packs tightly.

WARNING

On the basis of the D.M. of 28/01/1992 the preparation is classified: not dangerous.

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA
Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



ENOLOGICA

VASON[®]

STABILIZZANTI e CONSERVANTI