

# PREMIUM<sup>®</sup> TOSTATO SG

GRANULATED PRODUCT BASED ON TANNIN FOR ENOLOGICAL USE.

## COMPOSITION

PREMIUM<sup>®</sup> TOSTATO SG is a tannin for oenological use obtained from the French oak through a specific process, which uses hydro-alcoholic solution and natural air drying.

## CHARACTERISTIC

PREMIUM<sup>®</sup> TOSTATO SG is gently extracted from the toasted oak wood duramen with water and alcohol. The toasting process causes the hydrolysis of lignin give an elegant vanilla “boisé” aroma to the wine treated with this tannin.

The natural air drying treatment that the tannins are subjected to allow the preservation of the original wood aromas without altering the softness of its taste.

Polyphenolic substances that are extracted with this process result having less aggressive organoleptic characteristics, quite similar to those released during aging in wood barrels.

PREMIUM<sup>®</sup> TOSTATO SG ensures resistance to oxidation and longer shelf life.

PREMIUM<sup>®</sup> TOSTATO SG is soft even at high concentrations. When treated with PREMIUM<sup>®</sup> TOSTATO SG, wine is more full-bodied and richer in aromas, with a remarkable vanilla and cocoa bouquet.

Quality is guaranteed by analytical controls that meet the *Codex Oenologique International* requirements.

## APPLICATIONS

PREMIUM<sup>®</sup> TOSTATO SG is used for white and red wine, vinegar and distillate.

PREMIUM<sup>®</sup> TOSTATO SG is to be used preferably just before the last fining filtration of white and red wine already protein stable.

It is always recommended to perform preliminary lab trials by adding variable tannin concentrations in order to evaluate possible organoleptic interactions.

Before using PREMIUM<sup>®</sup> TOSTATO SG, please comply with all applicable regulations.

## INSTRUCTIONS

Dissolve the recommended dose of PREMIUM<sup>®</sup> TOSTATO SG in 10 doses of warm water before adding it to the wine. Do not use metal tools or hard water.

PREMIUM<sup>®</sup> TOSTATO SG should be used at least 10 days before the last filtration treatment.

Always check wine protein stability before treatment, even if PREMIUM<sup>®</sup> TOSTATO SG is lowly reactive to protein compounds.

## DOSAGE

1 to 15 g/hL for red wine

1 to 5 g/hL for white wine

1 to 40 g/hL for vinegar

5 to 40 g/hL for distillates

## PACKAGING

Polylaminated bags of 0.5 kg with **zip system**.

## STORAGE

Store in a cool dry place, protected from light.

Reseal opened packages carefully.

## HAZARDOUS

The product is classified as: NOT HAZARDOUS.

TECHNICAL DATASHEET: 02/04/2013