

Tannino Gallico

Chimica Franke srl · Technical data sheet · English translation

Unofficial English translation. This document was prepared by FERMETECH from the Italian technical data sheet “Tannino gallico” issued by Chimica Franke srl. It is a convenience translation and is not a document issued by the manufacturer. In case of any discrepancy the Italian original prevails.

Translator's note: in the “General characteristics” section the Italian original names a product of another manufacturer (“EnartisTan Blanc”), evidently a copy-and-paste error in the source document. That name has been replaced here by “the product”; nothing else has been changed.

COMPOSITION

Gallic tannin.

GENERAL CHARACTERISTICS

The product is a hydrolysable tannin of the gallotannin class, that is to say that on acid hydrolysis it releases a glucidic fraction and a phenolic fraction consisting mainly of gallic acid.

Thanks to its light colour it is particularly suited to use in white and rosé wines, where it can be employed as a clarifying agent, to prevent iron casse and copper casse thanks to its ability to chelate metals, to deproteinise, and to prevent the production of 3-methylbut-2-ene-1-thiol, the compound responsible for the defect known as “light-strike taste” (gusto di luce).

Throughout the winemaking process, from settling through to bottling, the product can be used to reinforce the bacteriostatic and antioxidant action of sulphur dioxide and to prevent the appearance of reductive notes.

The granular form makes it easier to dissolve in water and wine and reduces the formation of dust that is troublesome for the cellar operator.

APPLICATIONS

In white and rosé winemaking:

- To prevent iron casse and copper casse
- To clarify and improve protein stability
- To prevent the appearance of light-strike taste

In all wines and musts:

- To reinforce the antioxidant and antimicrobial action of sulphur dioxide
- To prevent the appearance of reductive notes

DOSAGE

- Must: 3–10 g/hL
- Wine: 2–8 g/hL

DIRECTIONS FOR USE

Dissolve at a ratio of 1:10 in water, must or wine, under constant stirring. Add to the mass during pumping-over by means of a dosing pump or a Venturi tube.

For additions to wine, preliminary laboratory trials are recommended in order to evaluate the organoleptic impact of the tannin and to establish the correct dosage. It is further recommended to make the addition during the early stages of ageing, up to a maximum of 1–2 weeks before bottling. In the case of an addition close to bottling, it is recommended to evaluate its effect on filterability and on protein and colloidal stability.

PACKAGING AND STORAGE CONDITIONS

1 kg – 12.5 kg.

- Closed pack: store in a cool, dry and ventilated place.
- Opened pack: reseal carefully and store as indicated above.

CONFORMITY

- Product conforming to the Codex Œnologique International
- Product for oenological use, in accordance with Reg. (EU) 2019/934

From the original: "The information given here corresponds to the current state of our knowledge and experience; it does not, however, release the user from compliance with safety and protection rules, or from liability for improper use of the product." · Manufacturer: Chimica Franke srl, Via Traduerivi 18, 10059 Susa (TO), Italy · info@chimicafranke.it