



Gallo tanin B

Gallo Tanin B is a tannin that facilitates the fining process for white and rosé wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation** : ellagic tannins extracted from chestnut.
- ◆ **Enological benefits** : Gallo Tanin B is used as an **auxiliary during white and rosé clarification**. It can be used in wines with high pH or when gelatins with low charge are used.
Gallo Tanin B promotes flocculation and helps to avoid the risk of excessive fining. Gallo Tanin B **inhibits laccase activity and can help to protect botrytised musts**.



DIRECTIONS FOR USE

- ◆ Instantly soluble, Gallo Tanin B is ready to use. Dissolve in 10 times of water, then add into the tank during a pump over or during a transfer in order to obtain a perfect homogenization.
- ◆ **Dosage**: 5 to 15 g/hL.
The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. Take advice from your enologist in order to comply with the oenological codex (OIV).



SPECIFICATIONS

PHYSICAL

- ◆ **Aspect & colour** : brown granules

CHEMICAL

- ◆ **Total phenols**: > 65 %
- ◆ **Humidity**: < 10 %
- ◆ **Ashes**: < 5 %

LIMITS

- ◆ **Insoluble matter (water)** : < 2 %
- ◆ **Lead** : < 5 mg/kg
- ◆ **Mercury** : < 0,5 mg/kg
- ◆ **Arsenic** : < 3 mg/kg
- ◆ **Iron**: < 200 mg/kg



PACKAGING & CONSERVATION

- ◆ Bags of 5 kg (boxes of 15 kg) and bags of 25 kg.
- ◆ Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.