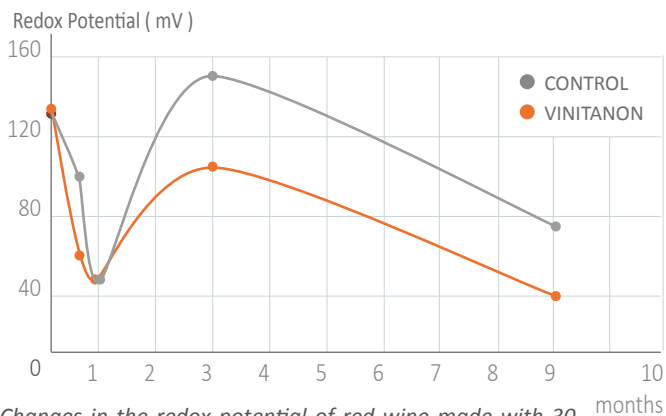


Vitanon

Enhances clarification and acts as an antioxidant in grape musts and wines.



Changes in the redox potential of red wine made with 30 g/hl of **Vitanon**, compared to a control sample of the same wine.

CHARACTERISTICS

Used in winemaking. Its antioxidant properties make it ideal for lower-quality vintages. **Vitanon** organoleptically improves finished wines with oxidized aromas and high levels of acetaldehyde.

APPLICATIONS

In grape musts:

- During winemaking, to reduce metabisulphite levels.
- Above lower-quality grapes.
- In short-maceration red wine vinification, especially in wines lacking polyphenols.

In wines:

- As a clarifier, to favour precipitation of dissolved proteins.
- As an antiseptic.
- As an antioxidant, to help preserve wine colour and bouquet.
- Prevents excess oxidation of aromas.
- Increases capacity to form compounds with Fe(III) and Cu(II).
- Prevents overfining, a risk associated with use of protein-based clarifiers such as gelatine.

ORGANOLEPTIC QUALITIES

Vitanon:

- Reduces oxidized aromatic notes in wines with acetaldehyde concentrations above the perception threshold.
- Accentuates the feeling of body and structure in mouth.

COMPOSITION

Hydrolizable tannin. Botanical origin: γ *Castanea sativa* (Chestnut).

DOSAGE

Vinification	10-40 g/hl
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CAUTION: The amount of tannin needed to coagulate the most commonly employed protein-based clarifier (gelatine) is 0.75–0.80 g of **Vitanon** per gram of gelatine added during clarification. In practice, the recommended ratio is 1:1 to reduce the risk of overfining with protein-based clarifier.

INSTRUCTIONS FOR USE

1. Prepare a 10% solution, dissolving the tannin in wine and stirring vigorously.
2. Leave to cool, then add to the grape must and stir until thoroughly mixed.

PRECAUTIONS: In refining it is recommended to add the product, 1 or 2 weeks before bottling, on stabilized wine and filter the wine before bottling. Perform laboratory tests to adjust dose and evaluate its filterability.

Precautions for use

Avoid contact with iron or oxidized surfaces. In case of contact, the tannins will form a black, insoluble precipitate. Use steel, plastic, glass or ceramic containers when preparing this product.

Stir the mixture while adding the tannin. Two to three days after adding the tannin (and before bottling), the wine should be filtered to remove precipitated proteins.

PHYSICAL APPEARANCE

Ochre-coloured powder with an astringent taste.

PACKAGING

1-kg or 25-kg packs.

PHYSICO-CHEMICAL PROPERTIES

EP 398 (REV.7)

Total phenols [%]	> 65
Moisture [%]	< 10
Ash [%]	< 4
Insoluble fraction [%]	< 2
As [mg/kg]	< 3
Fe [mg/kg]	< 50
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 5 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.