

TANNINS POST ALCOHOLIC FERMENTATION











KIT TOOLS

To help you choose the best way to achieve your technical goals, upon request we will provide you with our Tool Kit containing all the tannins in the Solo and Opera ranges in ready-to-use hydroalcoholic solutions complete with a micro-pipette for preparing the doses, so that you can experience and assess the sensory characteristics of each tannin.



At Perdomini we also **offer our customers the services of a team of experts** who draw on the international experience of the Group to advise you on the best way to achieve your particular goals.











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•OPERA

The OPERA range of tannins is the result of a broad-ranging programme involving a search for the best woods and essences, and the study of the effects of the different extraction methods under different working conditions. OPERA tannins are put through stringent controls in order to ensure that the quality of every batch meets our high standards.

Within the OPERA range you will find the right tannin for each individual need and technical aim. Indications are also given regarding the optimum dosage for different styles of wines and various world markets. We always recommended performing a taste test before treating wines (for more information or suggestions, ask your area agent or the Perdomini oenology team).





.OPERA MATURATION

OPERA MATURATION is a mixture of condensed and oak tannins.



SENSORY CHARACTERISTICS

Fruitiness, sweetness and persistence.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
1	7	7	7	I	T	<u></u>	1	T
			٥	٥	٥			
			1.0-5.0 g/hl	1.0-5.0 g/hl	10.0-20.0 g/hl			

INSTRUCTIONS FOR USE

Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA MATURATION and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA FRUITY

OPERA FRUITY, condensed tannins extracted from red-berry-producing species of trees.



SENSORY CHARACTERISTICS

 $\label{thm:continuous} Sweetness, fruitiness, intense varietal\ aromas.$

APPLICATIONS AND DOSAGE

	MUST			FINING		PRE-BOTTLING	
1	7	7	7	1		7	
				٥	٥		
				1.0-5.0 g/hl	10.0-20.0 g/hl		

INSTRUCTIONS FOR USE

Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA FRUITY and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA SOFT T

OPERA SOFT T, oak tannins.



SENSORY CHARACTERISTICS

Coconut, sweetness, intense aromas.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
1	7	7	7	1	T		7	T
			٥	٥	٥	٥	٥	٥
			1.0-5.0 g/hl	1.0-5.0 g/hl	10.0-20.0 g/hl	1.0-5.0 g/hl	1.0-5.0 g/hl	3.0-20.0 g/hl

INSTRUCTIONS FOR USE

At the pre-bottling stage, add OPERA SOFT T at least 48 hours before the final microfiltration. Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA SOFT T and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA HIGH T

OPERA HIGH T is a mixture of condensed and oak tannins.



SENSORY CHARACTERISTICS

Liquorice, tobacco, structure, intense aromas and length.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
1	7	7	7	7			7	
			٥	٥	٥	٥	٥	٥
			1.0-5.0 g/hl	1.0-5.0 g/hl	5.0-20.0 g/hl	1.0-5.0 g/hl	1.0-5.0 g/hl	3.0-20.0 g/hl

INSTRUCTIONS FOR USE

At the pre-bottling stage, add OPERA HIGH T at least 48 hours before the final microfiltration. Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA HIGH T and to find the most suitable dosage.

PACK SIZES 250g pouch







.OPERA MEDIUM T

OPERA MEDIUM T

is an oak-based ellagic tannin.



SENSORY CHARACTERISTICS

Coconut, vanilla, structure, intense aromas.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
1	7	<u> </u>	7	T	T	<u></u>	T	
						٥	٥	٥
						1.0-5.0 g/hl	1.0-5.0 g/hl	5.0-20.0 g/hl

INSTRUCTIONS FOR USE

At the pre-bottling stage, add OPERA ME-DIUM T at least 48 hours before the final microfiltration. Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube.

Perform laboratory tests to determine the technical and sensorial effects of OPERA MEDIUM T and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA REFRESH

OPERA REFRESH is a mixture of condensed tannins and gallotannins.



SENSORY CHARACTERISTICS Freshness, complexity, persistence.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
1	1	T	1	I	T	<u></u>	I	
						٥	٥	٥
						0.5-10.0 g/hl	1.0-10.0 g/hl	1.0-10.0 g/hl

INSTRUCTIONS FOR USE

At the pre-bottling stage, add OPERA RE-FRESH at least 48 hours before the final microfiltration. Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube.

Perform laboratory tests to determine the technical and sensorial effects of OPERA RE-FRESH and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA SEED

OPERA SEED, tannin based on white grape



SENSORY CHARACTERISTICSAromatic freshness, flavour balance,

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
7	7	7	7				7	T
٥	٥	٥	٥	٥	٥	٥	٥	٥
1.0-10.0 g/hl	1.0-10.0 g/hl	5.0-20.0 g/hl	1.0-10.0 g/hl	1.0-10.0 g/hl	5.0-20.0 g/hl	1.0-10.0 g/hl	1.0-10.0 g/hl	5.0-20.0 g/hl

INSTRUCTIONS FOR USE

Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA SEED and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA GRAPE

OPERA GRAPE, tannin based on grape pips.



SENSORY CHARACTERISTICS

Colour, aromatic complexity, structure, enhancement of varietal characteristics.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
7	7	7	7				7	
٥	٥	٥	٥	٥	٥	٥	٥	٥
1.0-10.0 g/hl	1.0-10.0 g/hl	5.0-20.0 g/hl	1.0-10.0 g/hl	1.0-10.0 g/hl	5.0-20.0 g/hl	1.0-10.0 g/hl	1.0-10.0 g/hl	5.0-20.0 g/hl

INSTRUCTIONS FOR USE

Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA GRAPE and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA NO-REDUCTION

OPERA NO-REDUCTION

is an untoasted oak tannin.



SENSORY CHARACTERISTICS

Solves the problems related to reduced wines.

APPLICATIONS AND DOSAGE

	MUST			FINING		PRE-BOTTLING	
1	7	7	7			7	T
		٥	٥	٥	٥		
		5.0-10.0 g/hl	0.5-2.0 g/hl	0.5-2.0 g/hl	5.0-20.0 g/hl		

INSTRUCTIONS FOR USE

Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA NO-REDUCTION and to find the most suitable dosage.

PACK SIZES 500g pouch







.OPERA NO-GREEN

OPERA NO-GREEN is a tannin preparation derived from exotic species of tree.



SENSORY CHARACTERISTICS

Eliminates vegetable and astringent sensations in the mouth.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
1	7	7	1			1	7	
			٥	٥	٥			
			5.0-10.0 g/hl	5.0-10.0 g/hl	10.0-20.0 g/hl			

INSTRUCTIONS FOR USE

Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube. Perform laboratory tests to determine the technical and sensorial effects of OPERA NO-GREEN and to find the most suitable dosage.

PACK SIZES 500g pouch











*SOLO TANNIN RANGE





*Solo

Each tannin is unique both in terms of its chemical and physical properties and its interaction with the wines. The SOLO range from the Perdomini is the result of careful selection and combining of the best base materials and the use of an exclusive extraction process distinguished by the low pressure and low temperatures used. These conditions mean that we extract only the tannins that will lend the wine sensations of structure and smoothness and enhance the complexity of the wine by accentuating the typical characteristics of the varietal(s) used to make it. (For more information or suggestions ask your area agent or the Perdomini oenology team.)





'SOLO DARK

SOLO DARK is a mixture of tannins derived from various sub-species of oak.



SENSORY CHARACTERISTICS

Coconut, chocolate, coffee, structure, fullness, aromatic intensity.

APPLICATIONS AND DOSAGE



INSTRUCTIONS FOR USE

At the pre-bottling stage, add SOLO DARK at least 48 hours before the final microfiltration. Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pumpover, preferably using a Venturi tube.

Perform laboratory tests to determine the technical and sensorial effects of SOLO DARK and to find the most suitable dosage.

PACK SIZES 250g pouch













'SOLO RUBY

SOLO RUBY is a mixture of tannins derived from various sub-species of oak.



SENSORY CHARACTERISTICS

Red berries, jam, fullness, intense aromas.

APPLICATIONS AND DOSAGE

	MUST			FINING			PRE-BOTTLING	
7	T	T	7	7	T	1	1	
							٥	•
							1.0-2.0 g/hl	1.0-20.0 g/hl

INSTRUCTIONS FOR USE

At the pre-bottling stage, add SOLO RUBY at least 48 hours before the final microfiltration. Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pumpover, preferably using a Venturi tube.

Perform laboratory tests to determine the technical and sensorial effects of SOLO RUBY and to find the most suitable dosage.

PACK SIZES 250g pouch











DOSAGE G/HL.

Make laboratory tests to determine the technical effect of the sensory tannin in order to establish the ideal dosage.

Opera Maturation 1.5 10.20 1.5 10.20 1.5 1.5 1.5 1.0.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.5 3.20 1.0 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 1.10 3.20 <th></th> <th></th> <th>MUST</th> <th></th> <th></th> <th>FINING</th> <th>PRE-E</th> <th>PRE-BOTTLING</th> <th></th>			MUST			FINING	PRE-E	PRE-BOTTLING	
ty 1-5 10-20 7 3-20 iT 1-5 10-20 1-5 3-20 hT 1-5 5-20 1-5 3-20 liumT 1-10 5-20 1-5 3-20 n 1-10 5-20 1-10 5-20 1-10 PE 1-10 5-20 1-10 5-20 1-10 5-20 Reduction 5-10 0.5-2 5-20 1-10 5-20 1-10 Green 5-10 0.5-2 5-20 1-10 5-20 Green 5-10 0.5-2 5-20 1-10 5-20 Green 5-10 0.5-2 5-20 1-10 5-20 Green 1-2 1-2 1-20 1-20	Dpera Maturation				1-5	10 - 20			Fruitiness, sweetness and persistence.
iT 1-5 10-20 1-5 3-20 hT 1-5 5-20 1-5 3-20 liumT 1-5 5-20 1-5 3-20 nesh 1-10 5-20 1-10 5-20 1-10 5-20 PE 1-10 5-20 1-10 5-20 1-10 5-20 Reduction 5-10 0.5-2 5-20 1-10 5-20 Green 5-10 1-20 1-20 1-20)pera Fruity				1-5	10 - 20			Sweetness, fruitiness, intense varietal aromas.
InmT 1-5 5-20 1-5 3-20 IllumT 1-5 5-20 1-5 5-20 D 1-10 5-20 1-10 5-20 1-10 PE 1-10 5-20 1-10 5-20 1-10 5-20 Reduction 5-10 0.5-2 5-20 1-10 5-20 1-20 Green 5-10 0.5-2 5-20 1-10 5-20 1-20 Green 5-10 0.5-2 5-20 1-20 1-20)pera Soft T				1-5	10 - 20	1 - 5	3-20	Coconut, sweetness, intense aromas.
lium T 1-5 5-20 D 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20	pera High T				1-5	5-20	1 - 5	3-20	Liquorice, tobacco, structure, intense aromas and length.
resh 0.5-10 0.5-10 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-10 5-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20 1-20	pera Medium T						1 - 5	5-20	Coconut, vanilla, structure, intense aromas.
D 1·10 5·20 1·10 5·20 1·10 5·20 PE 1·10 5·20 1·10 5·20 1·10 5·20 Reduction 5·10 0.5·2 5·20 1·10 5·20 Green 5·10 0.5·2 5·20 1·20 Green 5·10 10·20 1·20	pera Refresh						0.5 - 10	1 - 10	Freshness, complexity, persistence.
PE 1-10 5-20 1-10 5-20 1-10 5-20 Green 5-10 0.5-2 5-20	pera SEED	1 - 10	_	5-20	1 - 10	5-20	1 - 10	5-20	Aromatic freshness, flavour balance.
Green 5-10 0.5-2 5-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 7-20 <	pera GRAPE	1 - 10	_	5 - 20	1 - 10	5-20	1 - 10	5-20	Colour, aromatic complexity, structure, enhancement of varietal characteristics.
Green 5·10 10·20 1·20 1-20 1·2 1·20	pera No-Reduction			5 - 10	0.5-2	5 - 20			Solves the problems related to reduced wines.
1.2 1.20	pera No-Green				5 - 10	10 - 20			Eliminates vegetable and astringent sensations in the mouth.
1.2 1.20	olo Dark						1-2	1-20	Coconut, chocolate, coffee, structure, fullness, aromatic intensity.
_	olo Ruby						1-2	1-20	Red berries, jam, fullness, intense aromas.





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