Opera Grape L

Tannins

Ready-to-use granular tannin solution. Oenological tannins 100% grape. Specific for vinification.

Œnological applications

Thanks to an original extraction procedure, **OPERA GRAPE L** is unique. It is stable, 100% soluble with no loss through precipitation.

OPERA GRAPE L improves: clarification, colour stability and phenolic potential (structural effect).

On red wines **OPERA GRAPE L** stabilizes colour and improves phenolic potential in terms of quantity as well as quality for a structural effect.

On rosé wines **OPERA GRAPE L** eliminates excess proteins (promotes bentonite action). On rosé wines, nuance maintenance and improved resistance to oxidation can also be observed.

OPERA GRAPE L is a 100% natural product, derived from white grapes, with no colouring agent, no organic solvent, no export restrictions and analytically identical to the tannins which are already present in musts and wines.

Instructions for use

• Red: at the beginning of skin contact, depending on the quality of the grapes.

• Rosé: during alcoholic fermentation

Incorporate **OPERA GRAPE L** directly into the must or wine. Homogenise well.

Dose rate

• Red: 10 to 20 mL/hL

• Rosé: 5 to 10 mL/hL

Packaging and storage

Code EXP79960100 • 1 L

Code EXP79960500 • 5 L

The optimal use-by date for **OPERA GRAPE L** in its original packaging is indicated on the label.

Store between 10 and 25°C, away from air and light, in a dry, odourless environment.

Perdomini

See differently