

# FULLCOLOR™

## TANNIN

Improves the color intensity and roundness of wine.



### PRODUCT DESCRIPTION

**FULLCOLOR™** is made from proanthocyanidin and ellagic tannins with a high polysaccharide content (from yeast) and is designed for use in red wines. **FULLCOLOR** is a 100% natural tool that can be used during fermentation to increase phenolic compound stability and reduce astringency while boosting body and structure.

Proanthocyanidin tannins are similar to the condensed tannins found in grapes; they aid color stabilization and help avoid color loss. Ellagic tannins, on the other hand, help protect anthocyanins from oxidation and precipitation problems that can arise at the fining stage.

### APPLICATIONS

When used while macerating red grapes, **FULLCOLOR** reacts immediately with extracted anthocyanins, forming red compounds that remain stable over time. The polysaccharides in this formula help avoid the precipitation of those newly formed color compounds.

#### **FULLCOLOR:**

- protects color compounds
- boosts structure, volume, and aromatic complexity
- protects the tannins found naturally in the grapes and stops them from precipitating
- inhibits laccase and tyrosinase to help prevent oxidation

### DOSAGE AND USAGE

#### **Recommended Dosage:**

- For color stabilization: 20-40 g/hL
- For laccase inhibition: 40-80 g/hL
- To increase aromatic intensity: 30-60 g/hL

#### **Usage:**

Split the dose in half. Use half the dosage at the beginning of fermentation and the other 48 hours after fermentation has begun. Mix 1 part product with 10 parts water or must and add to the juice during a pump-over (preferably using a Venturi system).

### PACKAGING AND STORAGE

1kg pouches and 10kg sacks.

Dated expiration. Store in a dry, odorless environment between 5 and 25°C.