

FULLCOLOR™

TANNINS

Improves the colour intensity and taste characteristics of the wine.



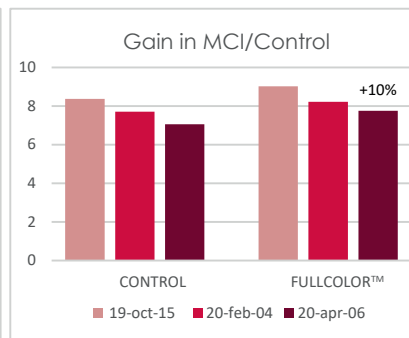
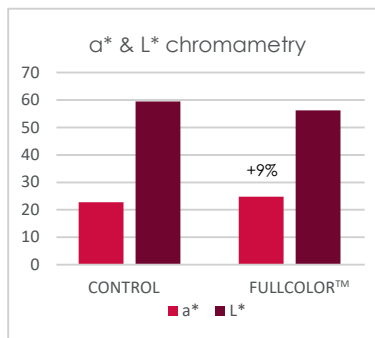
↓ OENOLOGICAL APPLICATIONS

The colour intensity of a red wine reflects its quality. A low intensity indicates a wine of average quality. Early stabilisation of the colouring matter in red wines is one of the keys to success and "guarantees" a quality wine.

FULLCOLOR™, a 100% natural wine-making tannin, combines these properties: stabilisation and lasting conservation of the colouring matter by optimising the copigmentation reactions as well as the combination of tannins and yeast polysaccharides with anthocyanins.

An innovative oenological tool, **FULLCOLOR™** combines ellagic and proanthocyanidic tannins, extracted from chestnut and mimosa, with yeast polysaccharides. This synergistic effect increases the colouring matter and improves its stability.

FULLCOLOR™ also has an impact on the wine's taste characteristics, reducing the sensation of astringency thus producing rounder wines.



Impact of FULLCOLOR™ on colour intensity gain

The MCI colour intensity and the a* value (red colour) shows a 10% gain in colour with the addition of **FULLCOLOR™** at 40g/hL to wine made from grapes heat-treated and fermented during the liquid phase.

L* (Clarity) is lower for the **FULLCOLOR™** method, so the wine is darker.

↓ IMPLEMENTATION

Dissolve **FULLCOLOR™** in 10 times its weight in water, preferably lukewarm, or in must and incorporate it during homogenisation or pumping-over.

Apply **FULLCOLOR™** in divided doses: 1st dose 48 hours after harvest reception, then second dose at -30/40 pts of density.

↓ DOSAGE

- Fermentation with healthy grapes: 20 to 60 g/hL
- Fermentation with botrytised grapes: 40 to 80 g/hL

↓ PACKAGING AND STORAGE

- 1 kg, 10 kg

Store in a dry, well-ventilated, odour-free place at between 5 and 25°C.

Once opened, the product must be used quickly. Once prepared, the solution can be used within a day.