



GALLOVIN

.....

Highly reactive gall tannin

.....



→ TECHNICAL DESCRIPTION

Gallovin is a tannin extracted from the gall of *Robinia Pseudoacacia* (or *Tara* also called *Caesalpinia spinosa*) which does not lend any bitter connotations to wines.

Gallic tannin, thanks to its high reactivity towards proteins, reduces the activity of the laccase and tyrosinase on the anthocyanins and polyphenols, thus protecting the must from the combined action of these enzymes with the oxygen. For this reason its application during fermentation safeguards the polyphenolic endowment of wines preventing their oxidation.

When used in wine, especially in white wines where it does not cause any colour alteration, **Gallovin** enables to preserve their aromatic freshness by eliminating traces of reduced odours.

The AEB has set up a production method which makes use of calibrated ultrasounds in order to obtain a soft extraction. The extraction is carried out in a hydro-alcoholic solution at temperatures of 50 to 60°C, which guarantees a tannin of the highest quality.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Tannin extracted from the gall of *Robinia Pseudoacacia*.

Gallovin characteristics: hydrolysable tannin very easy to solubilize; high antiseptic activity; slightly astringent taste.

→ DOSAGE

From 5 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve in 10 parts of water or wine.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 5 or 10 kg.

5 kg net bags.

15 kg net bags.

