

AMPLITAN TIRAGE

BLEND OF TANNINS, INACTIVATED YEAST AND YEAST HULLS

HELPS BOTTLE FINING

FAVORS STRUCTURE AND ROUNDNESS IN WINE

IMPROVES WINE FOAMABILITY

CHARACTERISTICS

- ◆ **AMPLITAN TIRAGE** was developed with the scientific and technical collaboration of the Faculty of Enology of Tarragona (Cataluna), headed by Professor Zamora. These works have been the subject of a thesis and have shown that yeast hulls, inactivated yeasts and tannins have a common effect on foam stability.
- ◆ **AMPLITAN TIRAGE** contributes volume and mouthfeel to young sparkling wines.
- ◆ Yeast hydrolysis plays a major part in the organoleptic quality of wines.
- ◆ As it contributes polysaccharides to wine, **AMPLITAN TIRAGE** favors foam stability and strengthens wine stability.
- ◆ Tannins, which are traditionally added at bottling help bottle fining and favor wine brilliance.

DOSAGE

- ◆ Application rate : 6 g/hL at bottling

REGULATION

- ◆ Maximum legal concentration: 66 g/hL

PACKAGING

Bag of 500g – Box of 20 bag each.

STORAGE

- ◆ Unopened packing, seal of origin, away from light, in a dry and odour free place.
- ◆ Opened packing : to be used rapidly.

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