



## TAN LAST TOUCH

Fresh white grape skin and seed tannins, oak tannin

### LIQUEUR D'EXPEDITION TANNIN

#### Features

TAN LAST TOUCH is a tannin suitable for perfecting sparkling wines before bottling.

The grape tannin gives the wine structure and revives the aroma, especially when used in sparkling wines obtained using the traditional method and which underwent a lengthy aging on the lees.

The oak tannin on the other hand gives elegant vanilla, caramel and coffee notes that intensify and improve the sparkling wine aroma.

#### Applications

- Reinforces base sparkling wines that are lacking structure
- Heightens varietal aromas and those formed during the aging.
- Revives wines that underwent lengthy aging on the lees.
- Improves the aromatic intensity and complexity.

TAN LAST TOUCH effects are improved when used together with Surlì Velvet or Aromagum.

#### Dosage

0.5-5 g/hL

Average recommended dosage: 2 g/hL

#### Instructions for Use

Dissolve TAN LAST TOUCH in a volume of water or wine equivalent to 10 times its weight and add homogeneously to the *liqueur d'expédition*.

#### Packaging

1 kg bag

#### Storage Conditions

Sealed package: store in a cool, dry and ventilated place  
Open package: close well and store as indicated above.  
Use quickly.

Product for enological use, according to:  
Regulation (EC) n. 606/2009  
International Oenological Codex