

# Tanicol **ONE L**

Liquid tannins with an antioxidant and protective effect on the grape's natural polyphenols



# Tanicol ONE L

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Tanicol One L is an ideal ellagitannin (chestnut) to be added during **the first stages of making red wine due to its high antioxidant effect**, its ability to react with peptides and proteins to **protect** the grape's natural **polyphenols** and its **positive effect on color**.

It is particularly recommended for **grapes that are not ripe enough** as it **supplements their structure** and for grape harvests attacked by *Botrytis cinerea* due to its **antioxidant and antioxidantase properties**.

Its **liquid form** allows it to be **easily added** when the grapes are delivered.

## One tannin, three actions

### 01 Protection against oxidation

**Metal Chelating Agent:** the tannin's high affinity for chestnut with Fe and Cu helps reduce the amount of these oxidation catalysts, causing precipitation.

**Direct oxygen consumption:** ellagitannins have a high oxygen consumption capacity, allowing other compounds in the wine to be protected from oxidation.

**Inhibiting polyphenol oxidase enzymes:** at suitable doses, Tanicol One L is able to inhibit PPO, protecting musts against oxidative enzymes, including laccases. Therefore, Tanicol One L is an effective tool for harvests affected by *Botrytis cinerea*.

### 02 Protein reactivity

The addition of Tanicol One L in the barrelling will allow precipitation of proteins naturally found in the skins that would otherwise react with the grape tannins and lead to a decrease in the amount present in the must.

This makes using Tanicol One L the perfect way to protect good-quality tannins.

### 03 Positive effect on wine color intensity

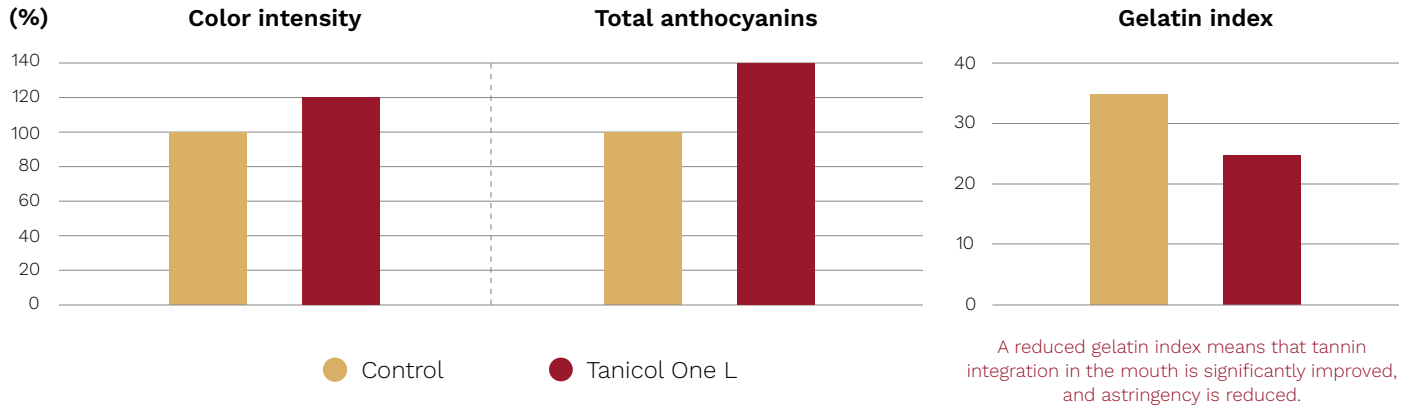
Tanicol One L promotes the copigmentation phenomenon, allowing the wine colour intensity to be enhanced at the end of alcoholic fermentation.

# Studies carried out

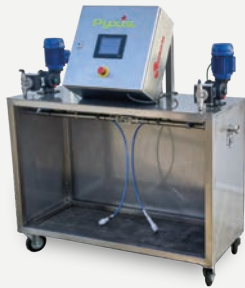
**Requirements: Addition of 90 mL/hL of Tanicol One L.**



Studies carried out by the University of Turin on Barbera grapes, from the 2018 harvest.



**Best results combined with Pyxis**



## Equipment for dosing liquid solutions in grape harvests

- Up to 4 separate points of injection with an adjustable flow rate.
- Simple to operate thanks to a touch screen and intuitive software.

| Dosing technique                            | Pump flow       | Product dosage  | Screen | Connectivity | Electrical connection |
|---|-----------------|-----------------|--------|--------------|-----------------------|
| Stainless steel piston pumps (Food quality) | 100.000 Kg/hour | 1 - 300 mL/hL * | 5.6"   | WiFi         | 110/220 V             |

*\*Customised systems are available, please get in touch with our sales team.*

# Direct Addition Solutions

At Agrovin, we adjust to the needs of wineries and oenologists, taking the latest trends and sector advancements into account, and we work to offer the best solutions intended to optimise results.



**Direct addition into  
the must**



**Simplify winery  
operations**



**Save on energy and water  
consumption**



**Easy to use**



**Time saving**



**Safe to make  
additions**