



# INCANTO NC

## **SOLUBLE ALTERNATIVE TO OAK ALTERNATIVES FOR FERMENTATION**

### COMPOSITION

Granulated blend of tannins extracted from toasted oak and yeast hulls with high polysaccharide content.

### GENERAL FEATURES

INCANTO N.C. (No Chips) is a blend of ellagic tannins and polysaccharides created to mimic the effect of fermentation treatment with medium toasted French Oak alternatives.

INCANTO N.C contains:

- lightly toasted oak tannins rich in polysaccharides and aromatic compounds responsible for sweet vanilla notes (vanillin and syringaldehyde)
- heavy toasted oak tannins with a high concentration of furfural and aromatic aldehydes;
- yeast mannoproteins that increase mouthfeel and sweetness.

When used during fermentation, INCANTO N.C. gives light oak, vanilla and coffee notes and enhances fruit aromas. Its tannins and polysaccharides give structure and sweetness while minimizing bitter sensations. When used during red grape fermentation, it contributes to color stabilization and helps prevent the formation reductive character.

Because it is almost completely soluble, INCANTO N.C. will not damage the mechanical parts of must pumps and equipment, and can be added at any stage of the production process.

### APPLICATIONS

INCANTO N.C. is used during the fermentation of white and red wines as an alternative to oak chips and oak powder, and is formulated to:

- give light pleasant oak aromas
- heighten fruit notes
- increase wine mouthfeel and structure
- prepare wines for maturation
- increase sweetness perception
- minimize herbaceous notes in under-ripe grapes
- decrease reductive character during the fermentation.

### DOSAGES

White juice: 5-30 g/hL

Red grapes: 20-50 g/hL up to 100 g/hL (maximum legal dosage).

### INSTRUCTIONS FOR USE

Disperse one part Incanto N.C. into 10 parts water or juice. Stir continuously to avoid lumps. Add uniformly into the juice at the beginning or midway through fermentation, while pumping over. The product does not contain solid parts that can damage wine equipment. It can be used together with other fermentation coadjuncts.

### PACKAGING AND STORAGE

1 kg and 10 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product made from materials that conform with the characteristics required by the: Codex (Enologique International)

Product approved for winemaking, in accordance with: Reg. (EC) N. 606/2009