



# INCANTO N.C. PROWINE

## SOLUBLE ALTERNATIVE TO OAK ALTERNATIVES FOR RED WINE AGEING

### COMPOSITION

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

### GENERAL CHARACTERISTICS

INCANTO N.C. PROWINE is a formulation made of tannins and polysaccharides created to mimic the effect of treatment with medium-plus-toasted French Oak alternatives during ageing.

INCANTO N.C. PROWINE contains:

- lightly-toasted oak tannins rich in polysaccharides and aromatic compounds responsible for sweet vanilla notes (vanillin, eugenol, isoeugenol and syringaldehyde);
- heavy-toasted oak tannins with a high concentration of furfural and aromatic aldehydes;
- yeast mannoproteins that increase mouthfeel and sweetness, reduce tannin astringency and contribute to aroma integration into wine and their preservation over time.

When used during red wine ageing, INCANTO N.C. PROWINE provides notes of coffee, cappuccino, hazelnut, vanilla and white pepper, which enhance aromatic complexity by integrating with fruit aromas in wine. Its tannins and polysaccharides provide structure and sweetness while minimizing bitter sensations. Additionally, it contributes to color stabilization and prevents the formation of reductive characters.

Highly recommended for application during micro-oxygenation.

### APPLICATIONS

INCANTO N.C. PROWINE is used during red wine ageing as an alternative to medium-plus-toasted oak chips. Its main applications are:

- use in micro-oxygenation to support color stabilization and aroma integration;
- during maturation to increase aromatic intensity and complexity;
- preparing wines for barrel ageing.

### DOSAGE

10 – 60 g/hL (0.8 – 4.8 lb/1000 gal).

Average recommended dosage: 30 g/hL (2.4 lb/1000 gal)

Maximum legal dosage in EU: 80 g/hL (6.4 lb/1000 gal)

### INSTRUCTIONS FOR USE

Disperse one part Incanto N.C. PROWINE into 10 parts wine. Stir continuously to avoid lumps. Add uniformly to wine to be treated. Every three days mix the tank again for 2 or 3 weeks.

### PACKAGING AND STORAGE

5 Kg bag

Sealed package: store in a cool, dry, well-ventilated area.

Open package: carefully reseal and store as indicated above.

### TTB Regulations:

The residual amount of tannin shall not exceed 3.0 g/L in red wine (in gallic acid).

Product made from raw materials that conform to the characteristics required by the:  
Codex Œnologique International

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