








**OAK ALTERNATIVES**

# INCANTO NC SWEET

Soluble alternative to oak alternatives

	<p><b>COMPOSITION</b> Inactivated yeast, oak tannin and condensed tannin extracted from exotic wood.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Incanto NC Sweet is a blend of untoasted wood tannins and inactivated yeast rich in mannoproteins. When added to must, Incanto NC Sweet helps clarification and protein stability without diminishing the structure of the future wine, enhances the varietal aroma of fruit reducing herbaceous and reduced notes, and increases the sensations of volume, softness and sweetness.</p> <p>As a result of being almost completely soluble, Incanto NC Sweet does not damage mechanical parts of pumps and harvesting equipment. For this reason, it can be applied at any time during the pre-fermentation phase.</p>
	<p><b>APPLICATIONS</b> Production of white, red and rosé wine as soluble alternative to chips</p>
	<p><b>DOSAGE</b> White and rosé must: 5 - 15 g/hL (0.4-1.3 lb/1,000 gal) Red must: 20 - 60 g/hL (1.7-5 lb/1,000 gal)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Disperse into 10 parts of water stirring continuously to avoid the formation of lumps. Add uniformly during pump-over.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 10 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> Product made from materials in compliance with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Use within Enartis' recommended dosages.</p>

*The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.*