








OAK ALTERNATIVES

INCANTO NC SLI

Soluble alternative to oak alternatives

	<p>COMPOSITION American untoasted oak tannin (<i>Quercus alba</i>), condensed tannin extracted from exotic wood and inactivated yeast.</p>
	<p>GENERAL CHARACTERISTICS Incanto NC SLI is an innovative tool in the Enartis "Shelf Life Improvement" (SLI) strategy for preventing premature aging and prolonging wine shelf life. Incanto NC SLI is a mixture of tannins and inactivated yeast that reproduces the effects of a treatment with untoasted American oak chips. Like all ellagic tannin, untoasted American oak tannin has the ability to chelate metals such as copper and iron and to scavenge volatile sulfur compounds responsible for reductive notes. Unlike tannins extracted from toasted wood, the tannins present in Incanto NC SLI do not increase wine redox potential, on the contrary they slightly lower wine redox and keep it stable over time. Due to this effect, Incanto NC SLI is effective in preserving wine aromatic freshness, protecting it from oxidation and thus prolonging shelf life. When added to must, Incanto NC SLI strengthens fruity aromas, minimizes herbaceous notes and prevents the appearance of reduction. The tannins, in combination with polysaccharides released by the inactivated yeast, provide structure and sweetness and reduce bitter sensations. In red vinification, it contributes to color stability. As a result of being almost completely soluble, Incanto NC SLI 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>APPLICATIONS Incanto NC SLI is added to white, red and rosé must as an alternative to oak chips and oak dust in order to:</p> <ul style="list-style-type: none"> ▪ prolong wine shelf life ▪ increase volume, structure and sweetness ▪ minimize green notes in case of slightly unripe grapes ▪ prevent the appearance of reduction ▪ enhance varietal fruity notes
	<p>DOSAGE White vinification: 5-10 g/hL (0.4-0.8 lb/1,000 gal) Rosé vinification: 5-15 g/hL (0.4-1.3 lb/1,000 gal) Red vinification: 10-30 g/hL (0.8-2.4 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Disperse into 10 parts of water stirring continuously to avoid the formation of lumps. Add uniformly during pump-over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 2.5 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made from materials in compliance with: Codex Oenologique International.</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.

	<p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. 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.
