

Inspiring innovation.



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MOSCATO D'ASTI

Crushing and Pressing

Partially or completely crushed grapes should be gently pressed, preferably using pneumatic presses (maximum pressure 1.5 Bar)

Verify YAN (>150 ppm)
Verify free SO₂ (<15 ppm)

Verify metals (copper in particular)

Base wine turbidity (>50 NTU)

pH and total acidity (pH 3.2 max)

juice clarification: EnartisZym RS 2 g/hL

Yeast: EnartisFerm ES 181 20 g/hL, °T around 14°-16°C (57°-61°F)

Nutrient: Nutriferm Energy 10 g/hL

Follow procedure for Pied de Cuve inoculation

Add at the same time 20 g/hL of EnartisPro Arom,

Add at the same time 60 mL/hL of gum arabic Citrogum

Maintain temperature around 15°C (59°F)

Fermentation

- When the wine in the pressure tank ferments up to 5% alcohol, close the CO₂ relief valves. As a result, when the wine reaches 7% alcohol it will have a pressure of 6-7 bars, sufficient to ensure the 3 bars in bottle required by law.
- Once the expected results are achieved, verify protein stability and clarify with **Pluxbenton N**

Bottling

- add 3 g/hL of **EnartisTan Skin**
- add 100-120 mL/hL of gum Arabic Citrogum in order to improve tartaric stability.

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product(s) properly.