

Enartis Presents Hideki: The Super-Tannin to Protect Wine Naturally

The Italian multinational introduces a first-of-its-kind tannin in terms of antioxidant, antiradical, metal chelating and antimicrobial properties.

S. Martino di Trecate (NO) - February 18th, 2021. Enartis, part of the Esseco Group, operating in the global market of winemaking products, announces the launch of **Hideki**, an innovative tannin with antioxidant, antiradical, metal removal and microbiostatic actions. It is obtained through the selection and purification of molecular fractions of some of the most effective tannins used in enology.

Hideki, which means "splendid opportunity" in Japanese, is the result of Enartis' more than two years research and development on natural polyphenols with initial collaboration with an important Italian Universities in Italy and Spain. **Hideki represents a significant step forward in protecting wine with natural products**, as it offers **effective metal removal (chelating) and antioxidant protection**, alternatively to or in synergy with sulfur dioxide, to preserve fresh aromas and color. Additionally, **it naturally slows the growth of microorganisms** that can alter wine composition and organoleptic quality due to the combination of tannins that differ in composition and chemical structure which carry out microbiostatic activity against various potentially harmful microorganisms.

Compared to other tannins on the market, **Hideki** represents an important step forward in terms of effectiveness due to the combined action of the tannins which have been selected and purified to enhance its antioxidant, antiradical and antimicrobial performances which are rather scarce in traditional products.

*"With this **splendid opportunity** that allows wine producers to combine a natural technical approach with a zero-defect result, highly appreciated by the modern consumer, Enartis is confirmed as a world leader in enological innovation,"* said Samuele Benelli, International Business Director.

In recent years, new findings and testing methodologies have it made possible to study the complex world of reactions that occur in wine in more detail. The greater knowledge and innovative techniques have allowed for finding new tannins and improving existing ones. In particular, the voltammetry measurement has allowed Enartis to select new raw materials and increase its understanding of purification, focusing on properties of polyphenols, which are particularly useful in enology.

This increased knowledge has materialized in the new **Hideki** tannin: a great natural way help to produce ever healthier wines. The tannin blend contains a selected tannin and two purified tannins, a combination that increases the microbiostatic spectrum of the product in terms of pH range; a technical, polyvalent tannin, which can be used to make wines less oxidizable, freshen wines, and better manage microbiological spoilage.

*"The applied research on this product has allowed Enartis to increase knowledge of the natural functioning mechanisms of tannins and to put it at the service of technical and process innovation in enology with the development of **Hideki**,"* says Giovanni Calegari, Technical & Enartis Product Manager.



Inspiring innovation.

Enartis is part of the Esseco Group, the entirely Italian industrial group that has been developing technological innovation and production capacity for the world of inorganic chemistry and enology for almost a century. With a range of over 300 products and specialties - tannins, enzymes, fermentation activators, yeasts, bacteria, stabilizers, fining agents and refinement products and with its 200 employees, the company is now alongside more than 10,000 producers in 50 countries to improve wine quality and ensure full compliance with world regulations. The constant commitment to research and development, the FSSC 22000 international certification on food safety and compliance with the most stringent quality requirements of the enological and food code, allow Enartis to provide the market with innovative solutions and safe products to make wines that express and enhance its characteristics to the maximum.

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