

ZENITH: The Sustainable Solution for Stabilization

Respects wine quality, easy-to-use, efficient, and cost-effective

The need to improve winery processes for environmental sustainability and the continual increase in wine production costs necessitates the careful evaluation of all enological practices. Cold stabilization, a technique still widely used for potassium bitartrate (KHT) management, highlights many limitations that have been overcome by innovative methods. The use of stabilizing colloids makes it possible to drastically lower energy consumption and the environmental impact of the process, while making it easier to manage. ZENITH represents the pinnacle of stabilization.

WHAT DOES ZENITH REPRESENT?



Environmental Sustainability

Significant reduction in energy consumption, water usage, and CO₂.



Confidence in Results

Guaranteed stability of KHT and color over time.



Quality

Respects sensory characteristics of wine.



Filterability

Negligible impact on pre-bottling filtration.



Optimization

Process speed and labor reduction.



Experience

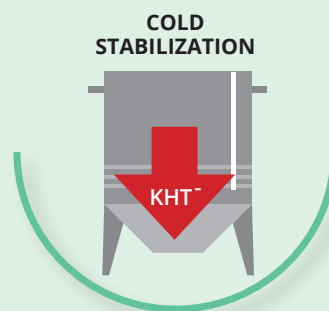
Used worldwide for all types of wine.

WHAT IS ZENITH AND WHAT DOES IT DO?

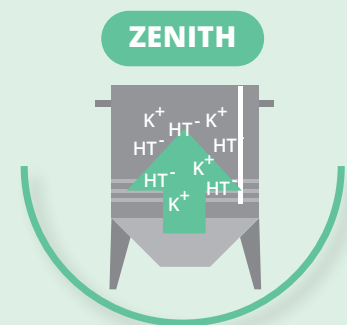
Potassium polyaspartate is the salt of a polyamino acid derived from L-aspartic acid, an amino acid found naturally in grapes. It blocks the formation and growth of potassium bitartrate crystals ensuring stability over time, even under suboptimal storage conditions.

WHY USE ZENITH?

TECHNICAL ADVANTAGES



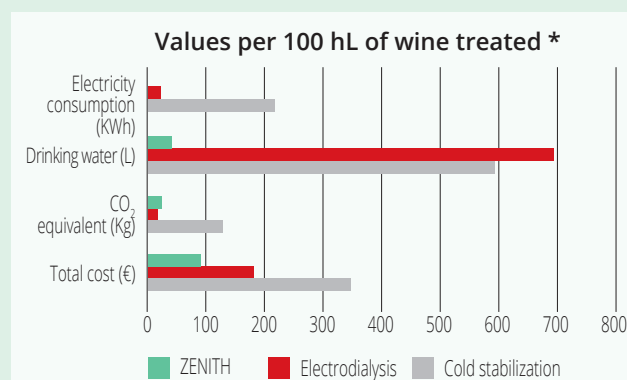
- Impact on sensory characteristics, decrease in acidity and structure
- Loss of shelf life
- Labor intensive
- Variable stabilization times, scheduling difficulties



- Maintains sensory characteristics while preserving acidity and structure
- Preserves shelf life
- Negligible impact on filterability index
- Minimal stabilization time, increased process efficiency

ENVIRONMENTAL AND ECONOMIC BENEFITS

Environmentally sustainable practice that reduces production costs. ZENITH, compared with other commonly used stabilization techniques, drastically lowers electricity consumption, potable water consumption, and CO₂ emissions.



Process simplification saves up to 80% of labor compared with reference techniques.

*European Stabiwine project data

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WHEN TO USE ZENITH

ZENITH should be added homogeneously to clarified and protein stable wine. It is recommended that any calcium tartrate stabilization be carried out before ZENITH treatment. It can also be applied immediately before final filtration.

ZENITH RANGE

ZENITH UNO

ZENITH UNO, based on potassium polyaspartate, is the product of choice for stabilizing white and rosé wines. Its wide application possibilities also allow for its use in red wines, since it does not react with stable color.



ZENITH WHITE NF

ZENITH WHITE NF contains carboxymethyl cellulose (CMC), potassium polyaspartate and gum Arabic. An excellent solution for extremely unstable wines such as young wines bottled soon after harvest.



ZENITH COLOR

ZENITH COLOR, based on potassium polyaspartate and Verec gum Arabic, is the benchmark solution for stabilizing red wines. Effective for color stability with minimal impact on the filterability index of wine.



ZENITH PERLAGE

ZENITH PERLAGE is a specific formulation for sparkling wines based on potassium polyaspartate and mannoproteins. It helps preserve *perlage* over time.



	INCREASED TARTARIC STABILITY	INCREASED COLOR STABILITY
ZENITH UNO		
ZENITH COLOR		
ZENITH WHITE NF		
ZENITH PERLAGE		

enartis

Inspiring innovation.

Via San Cassiano 99,
28069 San Martino Trecate NO, Italia
Tel. +39-0321.790.300
Fax +39-0321.790.347
vino@enartis.it - www.enartis.com