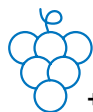


# Red Grapes

## NO/LOW SULPHUR ADDITIONS



### DESTEMMING

**+ 15 g/q EnartisTan ROUGE**  
Blend of tannins designed to increase antioxidant protection and color stability

**+ 5 g/q EnartisStab MICRO M**  
Activated chitosan to prevent contamination by unwanted microorganisms

1



### TANK FILLING

**+ 2 mL/hL EnartisZym COLOR FRUIT**  
Liquid pectolytic enzyme to enhance color stability and aromatic expression

2



### YEAST INOCULATION

**+ 20 g/hL EnartisFerm ES488**  
Yeast strain selected to enhance black fruit aromas and reduce green characters



**+ 20 g/hL EnartisFerm ES454**

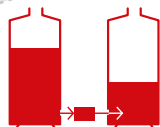
Yeast strain selected to enhance red fruit notes. Both strains are low producers of SO<sub>2</sub> and H<sub>2</sub>S



**+ 20 g/hL NUTRIFERM AROM PLUS**  
Autolyzed yeast rich in aromatic precursors to promote ester production. Microgranulated formulation



3



### END OF FERMENTATION

**Rack-off**  
**+ 10 g/hL INCANTO NC SLI**  
Soluble alternative to oak for antioxidant protection and shelf-life improvement

4

### FERMENTATION

**1/3 Alcoholic Fermentation**

**+ 20 g/hL NUTRIFERM ADVANCE**  
Complex nutrient developed to boost sugar consumption by providing essential compounds for yeast

**2/3 Alcoholic Fermentation**

**+ 20 g/hL NUTRIFERM NO STOP**  
Inactivated yeast rich in sterols to detoxify must and avoid sluggish and stuck fermentations



5

### POST FERMENTATION

**Malolactic Fermentation (MLF)**

**+ EnartisML SILVER**  
Selected strain of *O. oeni* suitable for difficult conditions

**After MLF**

**+ 5 g/hL EnartisStab MICRO M**  
Activated chitosan to maintain microbial stability

**+ 5 g/hL HIDEKI**  
Highly antioxidant and bacteriostatic blend of tannins

6