

Red Grapes

NO/LOW SULFUR ADDITIONS



DESTEMMING

- + 150 g/ton **EnartisTan ROUGE**
Blend of tannins designed to increase antioxidant protection and color stability
- + 50 g/ton **EnartisStab MICRO M**
Activated chitosan to prevent contamination by unwanted microorganisms

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TANK FILLING

- + 20 mL/hL **EnartisZym COLOR FRUIT**
Liquid pectolytic enzyme to enhance color stability and aromatic expression

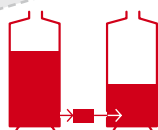


YEAST INOCULATION

- + 20 g/hL **EnartisFerm ES488** 
Yeast strain selected to enhance black fruit aromas and reduce green characters
- or
- + 20 g/hL **EnartisFerm ES454** 
Yeast strain selected to enhance red fruit notes. Both strains are low producers of SO₂ and H₂S
- + 20 g/hL **NUTRIFERM AROM PLUS** 
Autolyzed yeast rich in aromatic precursors to promote ester production. Microgranulated formulation

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END OF FERMENTATION

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

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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 stuck and sluggish fermentations

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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

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