

UNDER WATER STRESS CONDITIONS



DESTEMMING

+ 20 g/q AST
Broad spectrum antioxidant

1



TANK FILLING

+ 2 mL/hL EnartisZym
COLOR PLUS
Pectolytic enzyme rich in pectinases and side activities which accelerate and increase polyphenol extraction

+ 20 g/hL **INCANTO NC CHERRY**
Soluble alternative to oak to improve color stability, volume, and fruity notes

2



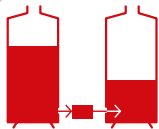
YEAST INOCULATION

+ 20 g/hL EnartisFerm Q7
Yeast strain selected to freshen overripe and jammy fruit notes

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

+ 20 g/hL **NUTRIFERM ULTRA** Easu tech CERTIFIED BY ENARTIS
Autolyzed yeast rich in amino acids and survival growth factors, microgranulated formulation

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END OF FERMENTATION

Rack-off

+ 2 g/hL **EnartisTan FRUITAN**
Blend of tannins for protection against oxidation

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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

+ 10 g/hL **EnartisTan XC**
Mono-catechin tannin to promote co-pigmentation

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

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POST FERMENTATION

After Malolactic Fermentation (MLF)

+ 10 g/hL **EnartisStab MICRO M**
Activated chitosan to maintain microbial stability

+ 15 g/hL **SURLÌ ELEVAGE**
Inactivated yeast to increase aromatic cleanliness and taste persistency

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