

UNDER WATER STRESS CONDITIONS



DESTEMMING

+ 200 g/ton AST
Broad spectrum antioxidant

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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

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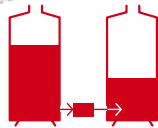
YEAST INOCULATION

+ 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 ENERGY
Autolyzed yeast rich in amino acids and survival growth factor

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END OF FERMENTATION

Rack-off

+ 2 g/hL EnartisTan FRUITAN
Blend of tannins for protection against oxidation and to open up the aromatic profile

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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 CONTROL
Inactivated yeast to absorb toxic metabolites, residual pesticides and off-flavors

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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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