

White Grapes

ANTI-OXIDATION PROTECTION



PRE-FERMENTATION

Bioprotection

Healthy Grapes

+ 10 g/hL EnartisFerm Q MCK

Metschnikowia pulcherrima

Biocontrol agent to reduce spoilage microorganisms on grapes

Compromised Grapes

+ 10 g/hL EnartisStab MICRO M

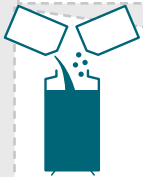
Activated chitosan for microbial stability

+ 2 mL/hL EnartisZym RS

Enzyme for improving clarification and filterability

+ 15 g/hL PLANTIS AF-Q

Clarifier based on pea protein and chitosan for rapid clarification and removal of oxidizing metals



YEAST INOCULATION

+ 20 g/hL EnartisFerm Q 9 Easu tech CERTIFIED BY ENARTIS

S. cerevisiae selected to maximize aromatic expression through ester production

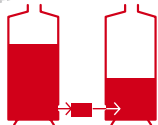
or

+ 20 g/hL EnartisFerm WS

S. cerevisiae selected for high riboflavin reduction and copper tolerance

+ 20 g/hL NUTRIFERM AROM PLUS Easu tech CERTIFIED BY ENARTIS

Autolyzed yeast rich in aromatic precursors to promote ester production. Microgranulated formulation



END OF FERMENTATION

After Racking

+ 20 g/hL EnartisStab MICRO M

Activated chitosan for microbial stability

1



TANK FILLING

+ 5 g/hL

INCANTO NC WHITE

Blend of tannins and inactive yeast to increase antioxidant protection

2

3

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 CLARIL OX

Clarifying agent for selective removal of compounds involved in oxidation

+ 20 g/hL NUTRIFERM NO STOP

Inactivated yeast rich in sterols to detoxify must and prevent sluggish and stuck fermentations

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Inspiring innovation.

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