White Grapes

WINEMAKING PROTOCOL

AROMA STABILIZATION FOR LONG-TERM AGEING

1 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

+ 60 mL/hL PLANTIS L
Fining agent based on pea protein in liquid form for easy use during flotation

2 TANK FILLING

+ 20 g/hL EnartisPro BLANCO
Yeast derivative rich in readily available polysaccharides and sulfur amino acids to enhance wine longevity

3 YEAST INOCULATION

+ 20 g/hL EnartisFerm Q GRACE Easytech CERTIFIED BY ENARTIS
S. cerevisiae selected by CERM to enhance elegance and produce stable aromas over time

+ 20 g/hL NUTRIFERM ULTRA Easytech CERTIFIED BY ENARTIS
Autolyzed yeast rich in amino acids and survival factors. Microgranulated formulation

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

5 END OF FERMENTATION

After Racking

+ 20 g/hL EnartisStab MICRO M
Activated chitosan for microbial stability

+ 3 g/hL EnartisTan FF
Blend of condensed tannins from exotic species wood and white grape skins to freshen the aromatic profile

enartis
Inspiring innovation.

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