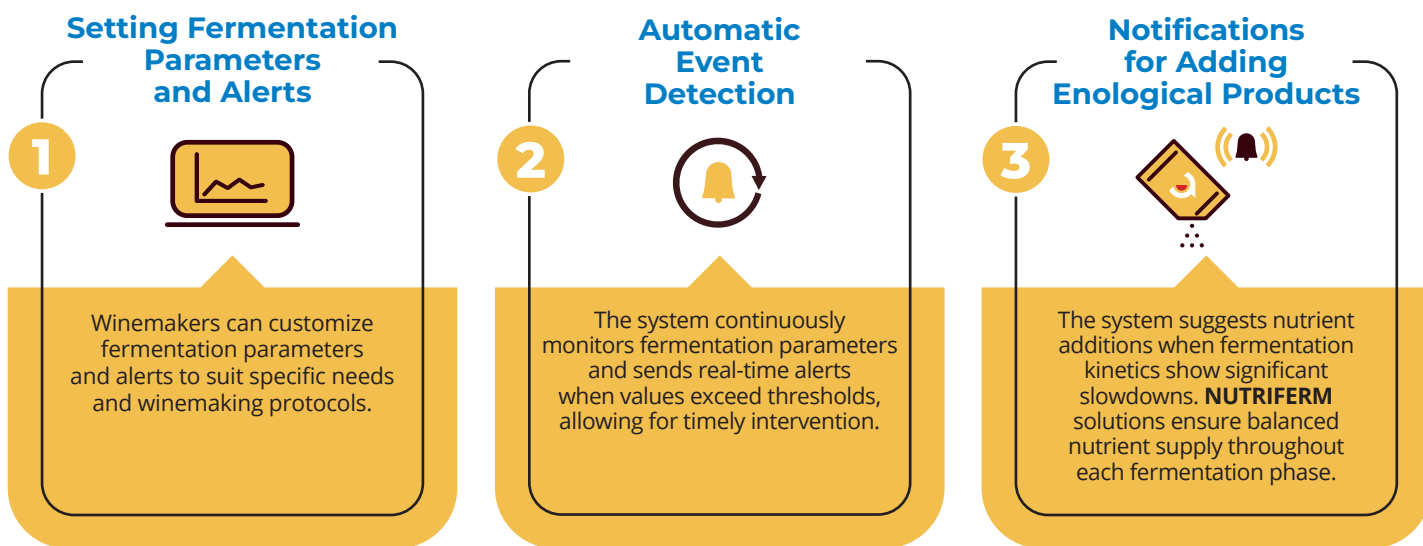


# TIPS AND TOOLS FOR IMPROVING ALCOHOLIC FERMENTATION

Alcoholic fermentation is a crucial stage in the winemaking process, as it plays a key role in shaping the final characteristics of the wine. This process is influenced by numerous factors, making it essential for winemakers to closely monitor key analytical parameters of the must, such as temperature, density, pH, and fermentation kinetics.

The careful selection of yeast strains, along with a balanced supply of nutrients, is critical to ensuring a smooth fermentation process. Proper management helps prevent slowdowns or, worse, stuck fermentations, which can compromise the quality of the final product.

## Advantages of a Monitoring System



## Digitizing Alcoholic Fermentation Monitoring

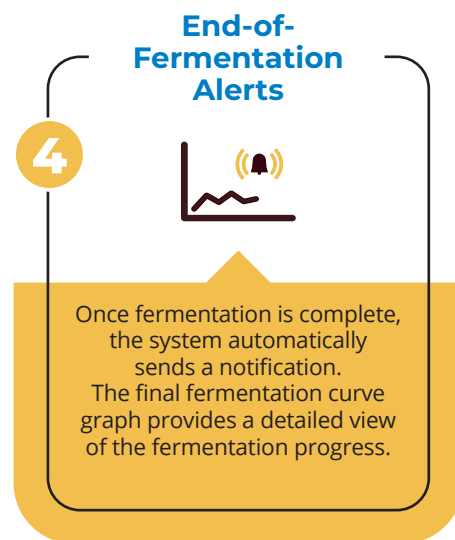
WINEGRID technology by Enartis brings the concept of *Smart Enology* to life, enabling remote, real-time monitoring of the alcoholic fermentation process.

Through advanced fermentation sensors (Wineplus Premium and Barrelplus) winemakers can track critical parameters such as:

- Density
- Temperature
- Liquid level
- Fermentation kinetics

These metrics are essential for effective fermentation management. Customizable alerts and warnings help **prevent stuck/sluggish fermentations** and support more **efficient, proactive control**.

A user-friendly **dashboard** allows for the creation and management of **tailored work protocols**, which can be updated at any time, even remotely.



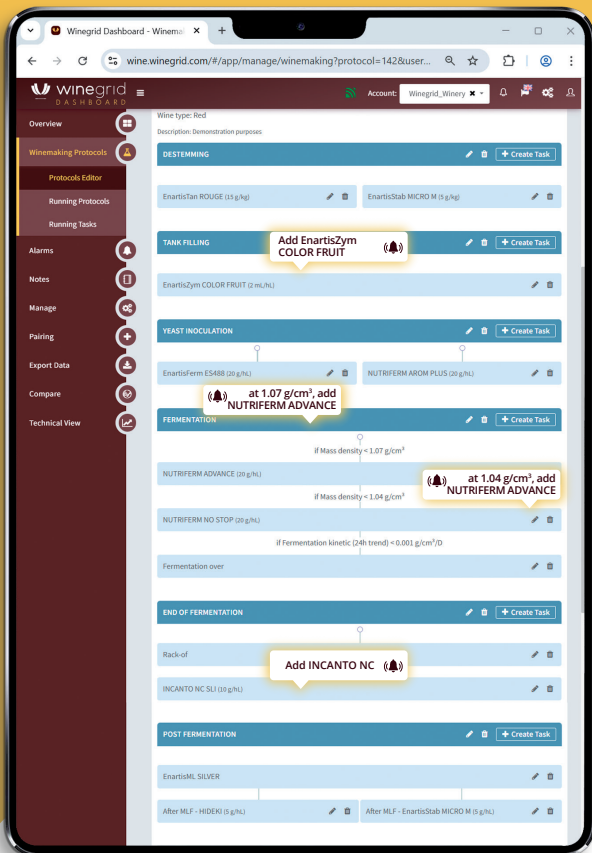
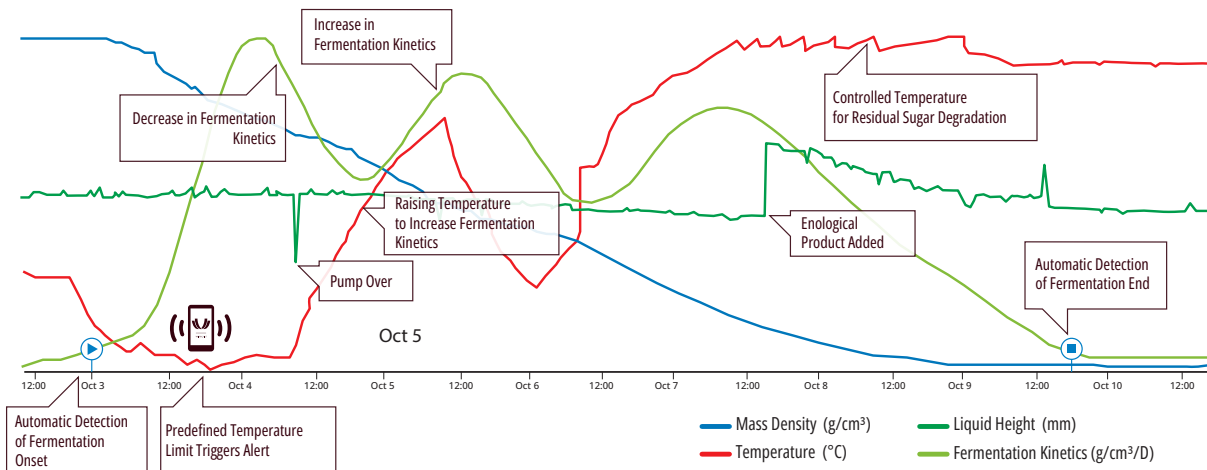
# What are the Benefits?

During busy periods, such as the grape harvest, work can be prioritized more effectively by using a monitoring system that generates alerts when necessary.

This system enables more efficient organization of tasks—for example, by predicting the end of fermentation—and allows remote monitoring when the winemaker is not on-site.

It also helps verify that cellar operations are carried out correctly, speeds up traceability and administrative tasks, and facilitates experimentation with different products or protocols across various tanks, even over multiple years.

## Example: Fermentation Monitoring in a Tank



By integrating smart systems, winemakers can move beyond paper notes and spreadsheets into a digital, efficient environment. Automatic notifications via WhatsApp or email allow timely interventions during critical fermentation moments.

Winemakers can create vinification **protocols from scratch** or choose from a **predefined library**. These protocols can be shared across teams and modified anytime, even remotely. Thanks to the connection with automation devices, the system can trigger predefined operations, optimizing time, resources, and wine quality.