

**enartis**



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**PERFECTING ENOLOGY**  
*around the world*

**24.02.2017**  
**ODESA**



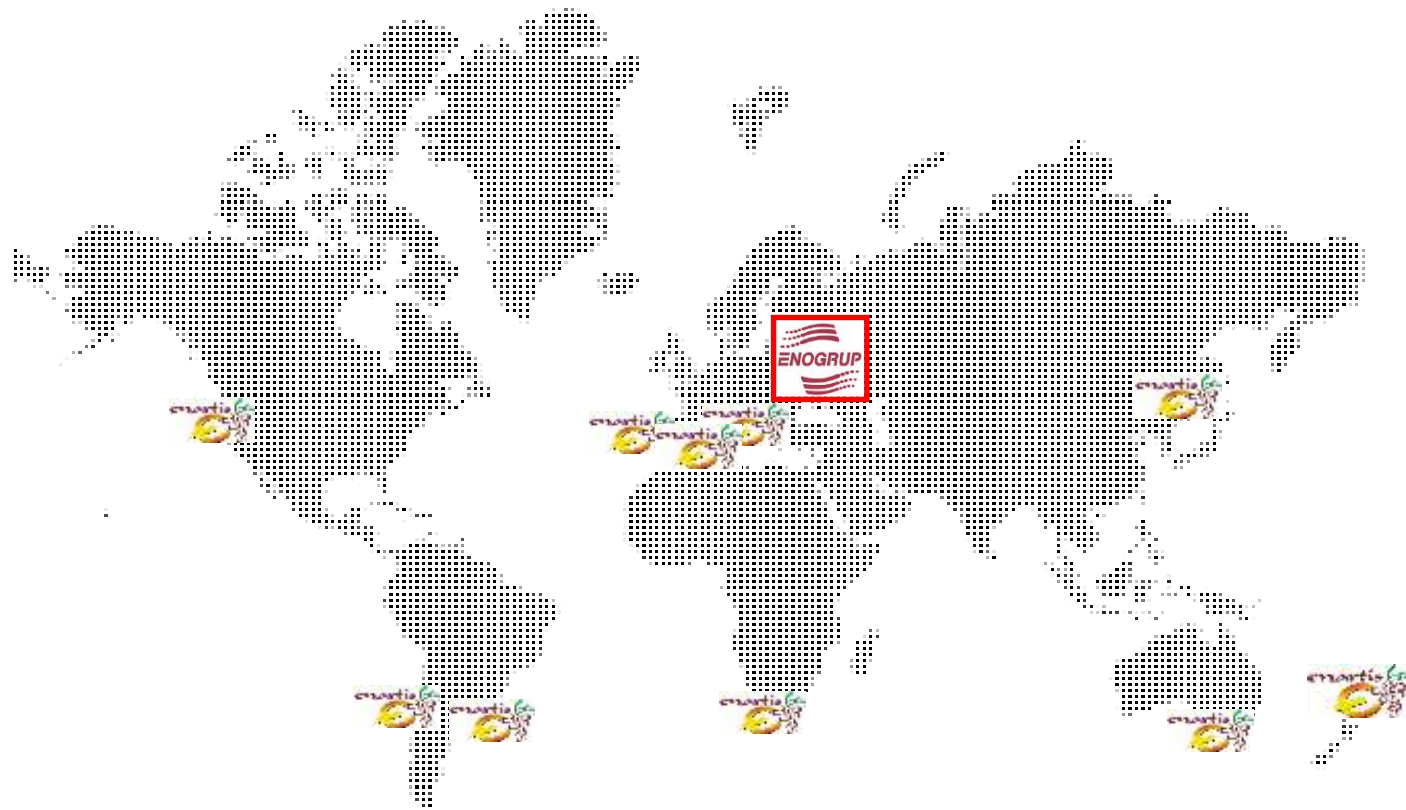
# *A few facts and numbers*

## enartis

- more than 80 years of history in winemaking
- more than 50 million Euros of turnover
- presence in all 5 continents
- market leader in Europe
- belonging to a strong industrial group with over 300 million Euros of turnover



# *Enartis locations in the World*





# A complete range of *Solutions for Winemaking*

Our • ENZYMES • FERMENTATION NUTRIENTS • YEASTS • BACTERIA  
• FINING AND MATURATION AGENTS • TANNINS • STABILIZERS

today represent in many relevant wine-making countries

a synonym of guarantee for **QUALITY, TRACEABILITY**  
and **FOOD SAFETY**

*Enartis Stab*

*Enartis Tan*

*Enartis ferm*

*Enartis zym*

*Citrogum, Surlí, Unico*

are just a few product ranges you may encounter in most of the  
world's wineries

# *Research and Development*

One of the main *strengths of Enartis* is the specific knowledge **acquired in the field**, as a consequence of innumerable years of work in **close relationship with its own customers**

Our products are not just developed thanks to appropriate investments, to the **collaboration with international research institutes** and to state-of-the-art own laboratories, but also thanks to lots of **trials at wineries** together with winemakers, tasting panels, and various operators in the market

# *Our challenge*



***Develop innovative strategies  
based on products  
able to strengthen  
wines competitiveness***



## ***Wine Sensory profile management***

- ***WINE DIRECTION***
- ***BRETT OFF***
- ***SHELF LIFE IMPROVEMENT***



# *Innovative Strategies*

## **WINE DIRECTION:**

**Specific protocols to build and maintain during time the wine profile**

Sinergies among yeast-yeast derivatives-tannins



***Ex: RIPEN UP = FROM GREENESS TO TROPICAL***



# *Innovative Strategies*

## **BRETT OFF**

**How to prevent and manage Brettanomyces  
and negative microorganisms**



**STAB MICRO  
STAB MICRO M**

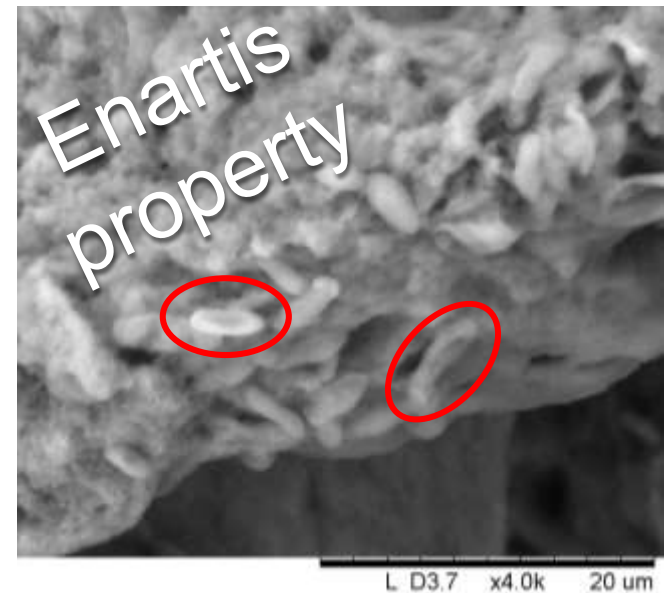
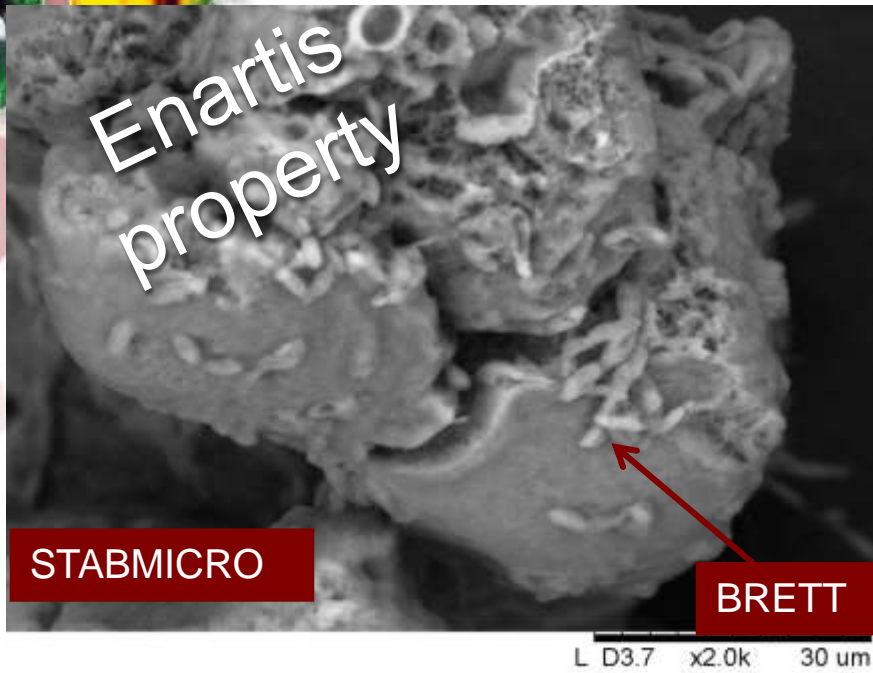
*Brett Off!*



# *Innovative Strategies*



## **BRETT OFF: the microbial fining**



## SLI


### ***SHELF LIFE IMPROVEMENT***

#### **During wine maturation**

Manage red-ox potential, Chelating metals, Stabilize aromas,  
Prevent dryness

- **Claril HM:** product based on PVI-PVP
- **Tan SLI:** tannin extracted at low temperature from not toasted american oak

# *Innovative Strategies*

A collage of wine-related images including a bunch of purple grapes, a yellow wine bottle, a glass of white wine, a glass of red wine, and a bunch of yellow grapes, all set against a green leafy background.

***Updated stability management;  
reach the stability protecting  
wine quality***

- ***RESPECTFUL PROTEIN STABILITY***
- ***CHILL OUT***



# *Innovative Strategies*

## • **RESPECTFUL PROTEIN STABILITY**

enartis **ZYM**  
**AROM MP**

enartis *Tan* **AROM**

**ZYM AROM MP:** enzyme with proteasic side activity

**TAN AROM:** Gallic and Di-gallic tannin; lower during fermentation unstable protein content

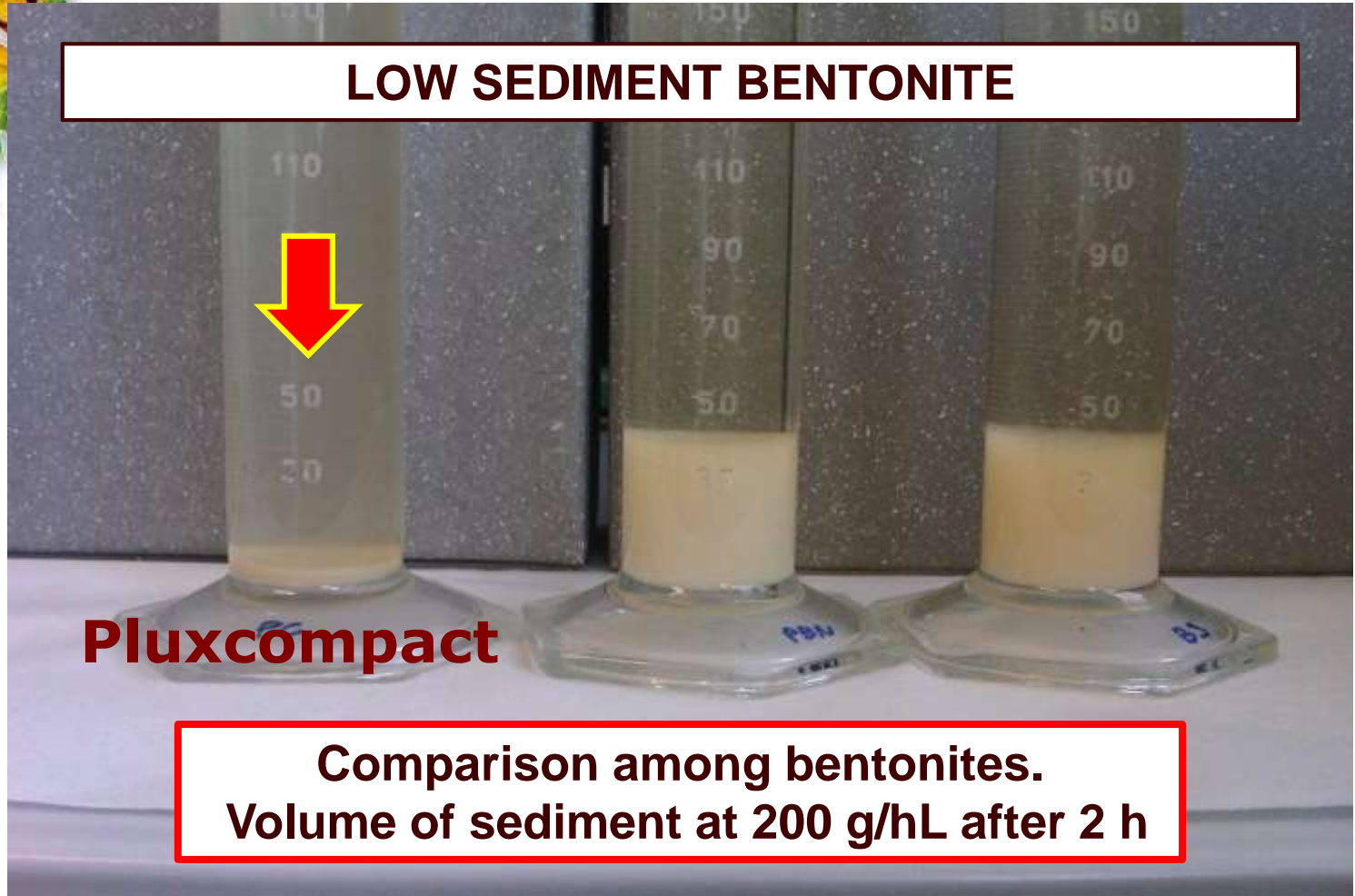
# *Innovative Strategies*

## • **RESPECTFUL PROTEIN STABILITY**


**LOW SEDIMENT BENTONITE**

**Pluxcompact**

**Comparison among bentonites.  
Volume of sediment at 200 g/hL after 2 h**



# *Innovative Strategies*

A collage of wine-related images including a bunch of purple grapes, a wine bottle, a wine glass, a wine barrel, and a wine cask, all set against a green leafy background.

***Updated stability management;  
reach the stability protecting  
wine quality***

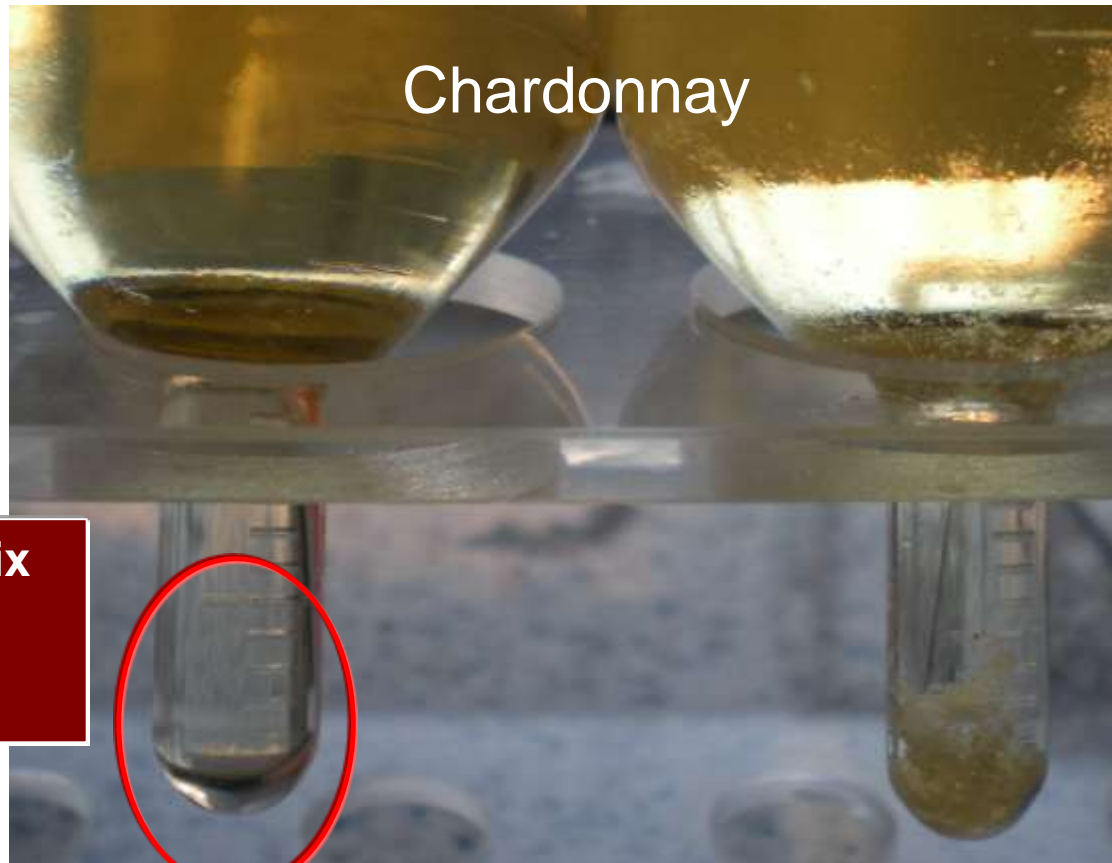
## ***CHILL OUT:***

**reach tartaric stability avoiding the chilling**

# Innovative Strategies

## CHILL OUT:

reach tartaric stability avoiding the chilling



Cellogum mix  
100 mL/hL  
 $\Delta\mu\text{S}$ : 31

Control  
 $\Delta\mu\text{S}$ : 155



## **CHILL OUT:**

reach tartaric stability avoiding the chilling

**CONTROL: Sangiovese 148 Δμs**



**200 mL/hL CELLOGUM L  
+ 200 mL/hL MAXIGUM**





# *Innovative Strategies*

**CHILL OUT news**

**...an important innovation is coming...**

**ZENITH<sup>®</sup> range**

**based on**

**Potassium polyaspartate**

**long term and easy tartaric stability**



***together  
creating value in winemaking***