



enartis

Inspiring innovation.

EnartisFerm Q Tau FD
Italian experience

Enartis Italia

MICROBIOLOGICAL FEATURES		NOTES
Optimal temperature range	18 – 25 °C	Generally trial 18-20°C
Nitrogen needs	150 ppm	Like <i>S.cerevisiae</i>
Lag phase	Medium	
Fermentation speed	Slow	---
Alcol tolerance	12.5 %	
VA	Low	---
SO ₂ production	Low	Managed in low SO₂ wines
Esters production	High	

No necessary *S.cerevisiae* to end the fermentation, if alcohol potential is < 12.5%



Winery trial with Pinot Gris from Veneto

	Fermented with <i>S.cerevisiae</i>	Fermented with Ferm Q Tau FD
Alcohol	12.39	12.52
Total SO ₂	59	3
Free SO ₂	17	-
Total acidity	5.9	5.6
VA	0.21	0.19
pH	3.11	3.19

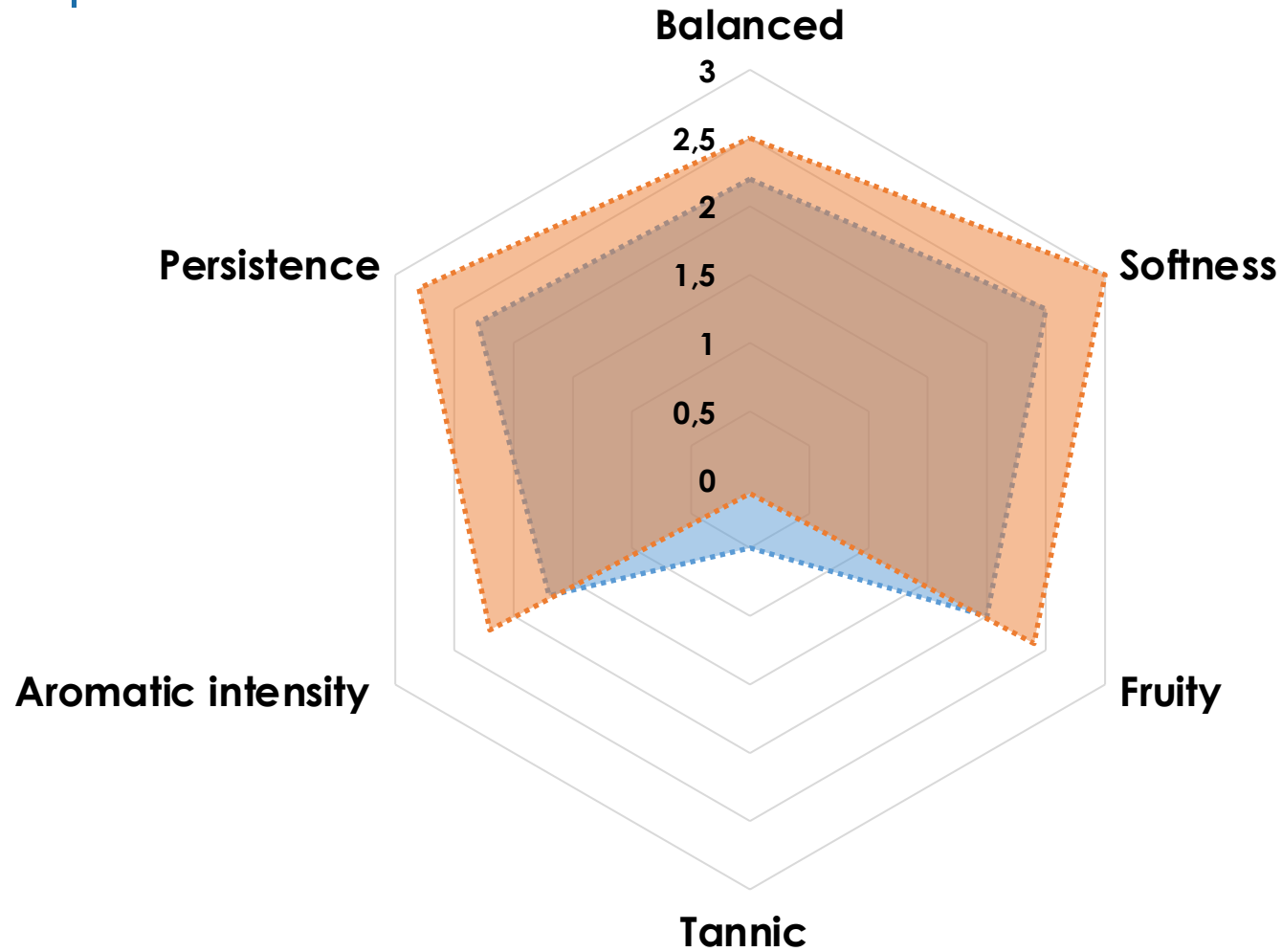


Features as «**bioregulator**» with low level of:

- Total SO₂
- VA



Sensory impact



■ *S.cerevisiae* ■ Qtau

Application and features

YEAST
LIEVITI
EnartisFerm
Q TAU FD

Higher balance, roundness and polyols production (less tannic perception)

YEAST
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More fruitiness over time (also during aging)

YEAST
LIEVITI
EnartisFerm
Q TAU FD

Better colour stability:
↑ Mannoproteins =
↑ Bounds between tannin and mannoproteins

YEAST
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Better bobble stability in sparkling wines during the first fermentation

EnartisFerm Q Tau FD helps to obtain a better balance and roundness wine



Thank you

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