



Inspiring innovation.

# Research and Development: main tasks update

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May 2022 – Annual Meeting

## AGENDA

- ☾ Main activity guidelines
- ☾ Work in progress topics

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### Main activity guidelines

Create solutions able to make the wine production process more:

- Simple
- Technically safe
- Sustainable
- Accurate

Taking in consideration market trends and future winemaking conditions

## AGENDA

- Main activity guidelines
- Work in progress topics

## Work in progress topics

1. Protein stability
2. Ca tartrate: circular production process
3. Yeast-Bentonite for classic method
4. Strategies to lower the energy needs of the winemaking process
5. Animal products substitution
6. Solutions for future winemaking conditions – pH rise

## Work in progress topics

### 1. *Protein stability*

- Two new materials:

**Functionalized Porous Silica:**  
stability both through  
stabilization filtration

substitute bentonite; obtain protein  
clarification and through

**Negatively charged insoluble cellulose:** lower protein instability during alcoholic  
fermentation

- One new application:

**Non Sacch. yeast by product:**  
instability just before  
approach

stabilize low level of protein  
bottling using additive

## Work in progress topics

### **2. *Ca tartrate: shorter circular production process***

Produce CaT for winemaking application  
starting from rectified concentrated must  
production process  
Collaboration with RCM producers



## Work in progress topics

### **3. *Yeast-Bentonite for classic method***

Preparation that makes the sparkling wine process more simple preventing possible mistakes during the tirage phase.

## Work in progress topics

### **4. *Strategies to lower the energy needs of the winemaking process***

Detailed evaluation of the energetic consumption of reference producers in Europe.  
Comparison among Enartis protocols/suggestions and standard management.

## Work in progress topics

### **5. *Animal products substitution***

Blends among proteins able to fulfill animal proteins performances

### **6. *Solutions for future winemaking conditions – pH rise***

Tools to manage: microbial stability, fining steps efficiency, sensory shelf life



THANK YOU

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