



# ENARTIS PRO FT

## **COADJUNCT FOR MUST TREATMENT CREATED TO ENHANCE THIOLIC AROMA**

### COMPOSITION

Adsorbent, insoluble copolymers of vinylimidazole and vinylpyrrolidone (PVI/PVP), yeast hulls with high content of soluble mannoproteins and thiolic group-containing peptides with antioxidant properties.

### GENERAL FEATURES

Appearance: Amorphous powder with a white cream color.

ENARTIS PRO FT "FREE THIOL" is a coadjunct for white and rosé must treatment, created to enhance and protect thiols.

Because of its high capacity for removing metals from must, it increases the expression of thiolic aromas by neutralizing the damaging effects of copper and iron, which are responsible for their oxidation.

The synergistic action of the components in ENARTIS PRO FT allows to get more intense and stable wine by

- protecting grape thiolic precursors from oxidation;
- stabilizing and protecting from degradation thiols produced during alcoholic fermentation;
- increasing the concentration and long-term stability of thiolic compounds.

Copper plays an important role in the degradation of varietal thiolic compounds and thiolic compounds produced by yeast during fermentation. It also oxidizes and removes other aromatic precursors and antioxidant compounds like glutathione and other aminoacids or thiolic group-containing peptides.

At the same time,  $\text{Cu}^{2+}$ ,  $\text{Fe}^{2+}$  and  $\text{Al}^{3+}$  are metals that participate in all oxidative processes as well as the chelation of higher alcohols and aromatic compounds produced during fermentation. The selective removal of these metals allows the production of more aromatically intense and stable wines.

### ENARTIS PRO FT "FREE THIOL":

- Removes metals effectively
- Removes oxidizable and oxidized polyphenols
- Provides a high concentration of antioxidant thiolic group-containing peptides that boost the production of thiolic aromas
- Releases yeast wall polysaccharides capable of stabilizing aromas and improving mouthfeel in wine
- Facilitates alcoholic and malolactic fermentations

There are several benefits from using ENARTIS PRO FT "FREE THIOL" in white and rosé must:

#### *Color*

- Preserves vibrant, young color due to its antioxidant properties.

#### *Aroma*

- Increases aromas of tropical fruit due to its contribution of thiolic group-containing peptides which are aromatic precursors
- Increases fresh fruit aroma persistence and stability over time due to the interaction between mannoproteins and aroma compounds in wine
- Increases aromatic cleanliness due to the adsorption of reductive aromas by yeast hulls

#### *Taste*

- Enhances the sensation of softness and volume due to the high content of mannoproteins and polysaccharides
- Decreases bitterness

#### *Enological Impact*

- Protection of aromatic components due to the antioxidant action produced by the thiolic group-containing peptides



# Yeast Polysaccharides

## ENARTIS PRO FT

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### APPLICATIONS

- Production of white and rosé wines with increased aromatic intensity and stability
- Wines with high concentration of thiolic compounds
- Wines more resistant to color and aroma oxidation
- Increase in volume and fullness of white and rosé wines

### DOSAGE

Fermentation of white and rosés: 50 – 70 g/hL.

Maximum legal dosage in EU: 70 g/hL.

The PVI/PVP requires a minimum concentration to be effective. Higher concentrations may be used in musts richer in metals.

### INSTRUCTIONS FOR USE

Preparation: ENARTIS PRO FT "FREE THIOL" needs to be rehydrated in 1:20 parts water at least 1 hour prior to application. Mix thoroughly to avoid clumps.

#### In EU

*Application:* add ENARTIS PRO FT "FREE THIOL" to the juice during settling.

It is recommended to keep ENARTIS PRO FT in suspension for at least one hour, knowing that longer the time, better the effect. After maximum two days contact, the product must be removed by filtration in accordance to Regulation (EU) N. 1751/2015.

#### Outside EU

*Application:* add ENARTIS PRO FT "FREE THIOL" to the clarified juice, before yeast inoculation. It is recommended to evenly distribute ENARTIS PRO FT to increase contact as the product is non-soluble. Once fermentation is underway the sole dynamics of fermentation and the CO<sub>2</sub> produced will maximize the contact.

The non-soluble portion of the product will be removed with the heavy lees upon completion of fermentation after the first racking.

According to OIV Resolution OENO 262-2014, ENARTIS PRO FT "FREE THIOL" must be removed by filtration through a filter media with pores whose diameter is no greater than 3 microns and with a filtration pressure no greater than 0.8 bars.

#### In USA

*Application:* Add ENARTIS PRO FT "FREE THIOL" to fermenting must soon after the onset of alcoholic fermentation (usually the day after yeast inoculation).

The non-soluble portion of the product will be removed with the heavy lees upon completion of fermentation after the first racking.

### PACKAGING AND STORAGE CONDITIONS

1 kg – 10 kg

Sealed package: store in a cool, dry, and well-ventilated area.

Opened package: carefully reseal and store as indicated above. Once opened, use quickly.

#### Product approved for enological use, according to:

Regulation (EU) N,1576/2015

TTB 27 CFR 24.250 - Allowed to be use for the Removal of heavy metal ions and sulfides from wine. The amount use to treat wine must not exceed 80 g/hL as PVI-PVP.

#### Product made by raw material that is in compliance with the following specifications:

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The indications supplied are based on our knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.