






OAK ALTERNATIVES

INCANTO NC SLI

Soluble alternative to oak alternatives for fermentation.

	<p>COMPOSITION American untoasted oak tannin (<i>Quercus alba</i>), condensed tannin extracted from exotic woods and inactivated yeasts.</p>
	<p>GENERAL CHARACTERISTICS Incanto NC SLI is an innovative tool in the Enartis "Shelf Life Improvement" (SLI) strategy for preventing premature aging and prolonging wine shelf life. Incanto NC SLI is a mixture of tannins and polysaccharides that reproduces the effects of fermentation with untoasted American oak chips. Like all ellagic tannin, untoasted American oak tannin has the ability to chelate metals such as copper and iron and to scavenge volatile sulfur compounds responsible for reductive notes. Unlike tannins extracted from toasted wood, the tannins present in Incanto NC SLI do not increase wine redox potential, on the contrary they slightly lower wine redox and keep it stable over time. Thanks to this effect, Incanto NC SLI is effective in preserving wine aromatic freshness, protecting it from oxidation and thus prolonging shelf life.</p> <p>Used in fermentation, Incanto NC SLI increases sweet oaky notes, strengthens fruity aromas, minimizes herbaceous notes and prevents the appearance of reduction. The set of tannins, in combination with polysaccharides released by the inactivated yeasts, gives structure, sweetness and reduces bitter sensations. In red vinification, it contributes to color stability.</p> <p>As a result of being almost completely soluble, Incanto NC SLI does not damage mechanical parts of pumps and harvesting equipment. For this reason, it can be applied at any time during pre-fermentation phase.</p>
	<p>APPLICATIONS Incanto NC SLI is used during the fermentation of white, red and rosé wines as an alternative to oak chips and oak dust. Its main effects are:</p> <ul style="list-style-type: none"> • prolong wine shelf life • enhance fruity notes • increase volume, structure and sweetness • minimize the green notes in case of slightly unripe grapes • prevent the appearance of reduction during fermentation
	<p>DOSAGE White grapes: 5-10 g/hL Rosè: 5 – 15 g/hL Red grapes: 10 – 30 g/hL</p>
	<p>INSTRUCTIONS FOR USE Disperse one part of Incanto NC SLI in 10 parts of water or wine, stirring continuously to avoid the formation of lumps. In white musts: add to clean must after settling. In red musts: add after crushing. It is recommended to add Incanto NC SLI at the beginning of fermentation. It can also be effective to separate the total dose, adding the product at the beginning of fermentation and again 2 - 3 days after fermentation has begun. It can also be used together with other fermentation aids.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.



PACKAGING AND STORAGE CONDITIONS

2.5 kg

Sealed package: keep product in a cool, dry, well-ventilated area.
Opened package: carefully reseal package and keep it as above indicated.



COMPLIANCE

Product made from materials in compliance with:
Codex Œnologique International.

Product approved for winemaking in accordance with
Reg. (EC) N. 606/2009

Product approved for winemaking by the TTB.

Allowed if used during fermentation.

The residual amount of tannin shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine (in gallic acid). Only tannin which does not impart color may be used. Total tannin shall not be increased by more than 150 mg/L (in tannic acid).

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