



# INCANTO NC WHITE

## **SOLUBLE ALTERNATIVE TO OAK ALTERNATIVES FOR FERMENTATION**

### COMPOSITION

Tannin extracted from light-toasted oak, acacia tannin, and yeast hulls rich in polysaccharides and amino acids with antioxidant effects.

### GENERAL FEATURES

INCANTO N.C. WHITE is a blend of tannins and polysaccharides created to mimic the effect of fermentation treatment with untoasted/light-toasted French Oak alternatives.

INCANTO N.C. WHITE contains:

- Lightly-toasted oak tannins rich in polysaccharides and aromatic compounds responsible for sweet vanilla notes (vanillin and syringaldehyde)
- acacia tannins that enhance sweetness and floral and fresh aromas
- yeast mannoproteins that increase mouthfeel and sweetness and provide antioxidant protection

When used during fermentation, INCANTO N.C. WHITE provides light oak, vanilla, and floral notes and enhances fresh fruit aromas. Its tannins and polysaccharides give structure and sweetness while minimizing bitter sensations. When used during red grape fermentation, it contributes to color stabilization and helps prevent the formation reductive characters.

Because it is almost completely soluble, INCANTO N.C. WHITE will not damage mechanical parts of must pumps and equipment. It can be added at any stage during the production process.

### APPLICATIONS

INCANTO N.C. WHITE is used during the fermentation of white and red wines as an alternative to untoasted/light-toasted oak chips and oak powder. It is formulated to:

- heighten fresh fruit and floral notes
- increase mouthfeel and structure
- prepare wines for maturation
- increase perception of sweetness
- minimize herbaceous notes in unripe grapes
- decrease reductive characters during fermentation

### DOSAGES

White juice: 5 – 30 g/hL (0.4 – 2.4 lb/1000 gal)

Red and rosé must: 10 – 50 g/hL (1.6 – 4 lb/1000 gal)

Maximum legal dosage in EU: 80 g/hL (6.4 lb/1000 gal)

### INSTRUCTIONS FOR USE

Disperse one part Incanto N.C. WHITE into 10 parts water or juice. Stir continuously to avoid lumps. Add uniformly into juice at beginning or midway through fermentation during pump-over. The product does not contain solids that can damage wine equipment. It can be used together with other fermentation coadjuncts.

### PACKAGING AND STORAGE

10 kg bag

Sealed package: keep product in a cool, dry, well-ventilated area.

Opened package: carefully reseal package and keep it as above indicated.

Product made from materials that conform with the characteristics required by the:  
Codex Œnologique International



## *Chips*

# INCANTO NC WHITE

### TTB Regulations:

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).

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