



# INCANTO N.C. RED

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

### COMPOSITION

Blend of tannins extracted from toasted oak and yeast hulls with high polysaccharide content.

### GENERAL FEATURES

INCANTO N.C. RED is a blend of tannins and polysaccharides created to mimic the effect of fermentation treatment with medium-plus-toasted French Oak alternatives.

INCANTO N.C. RED contains:

- Lightly-toasted oak tannins rich in polysaccharides and aromatic compounds responsible for sweet vanilla notes (vanillin and syringaldehyde)
- Heavy-toasted oak tannins with a high concentration of furfural and aromatic aldehydes
- yeast mannoproteins that increase mouthfeel and sweetness

When used during fermentation, INCANTO N.C. RED enhances notes of toasted oak (chocolate, toasted hazelnut, almonds etc.) and fruit aromas. Its tannins and polysaccharides provide structure and sweetness while minimizing bitter sensations. Moreover, it contributes to color stabilization, prevents the formation reductive characters, and masks vegetal notes.

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

### APPLICATIONS

INCANTO N.C. RED 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:

- provide complex and pleasant oak aromas
- heighten fruit 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

Red grapes: 20 – 50 g/hL (1.6 – 4 lb/1000 gal)

Maximum legal dosage in EU: 110 g/hL

### INSTRUCTIONS FOR USE

Disperse one part Incanto N.C. RED into 10 parts water or juice. Stir continuously to avoid lumps. Add uniformly into juice at the beginning or midway through fermentation during 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.

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

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