

	Composition	Antioxidant	Aroma Protection	Aroma Enhancement	Mouthfeel Improvement	Reduce Astringency	Color Stability	
Fermentation	EnartisPro AROM	<i>Inactivated yeast</i>	●●●	●●	●●	●●●	●●●	
	EnartisPro BLANCO	<i>Inactivated yeast</i>	●●●●	●●●	●●●	●●●	●	
	EnartisPro FT	<i>Inactivated yeast PVI/PVP</i>	●●●●	●●●	●●●●	●●●	●	
	EnartisPro TINTO	<i>Inactivated yeast Grape seed tannins Ellagic tannins</i>	●●	●●	●	●●●●	●●●●	●●●●
	EnartisPro UNO	<i>Inactivated yeast</i>	●	●●	●	●●●	●●●	●
Maturation	SURLÌ ÉLEVAGE	<i>Inactivated yeast rich free in mannoproteins</i>		●●	●	●●●●	●●●●	●
	SURLÌ KPA	<i>Inactivated yeast Potassium polyaspartate (KPA)</i>	●●	●	●	●●●●	●●●●	●
	SURLÌ ONE	<i>Inactivated yeast</i>		●●	●	●●●●	●●●●	●
Pre-Bottling	SURLÌ VELVET	<i>Yeast mannoproteins</i>		●●	●	●●●●	●●●●	●
	SURLÌ VELVET PLUS	<i>Yeast mannoproteins</i>	●●	●●●	●●	●●●●	●●●●	●
	SURLÌ VITIS	<i>Grape skin tannins Plant polysaccharides</i>	●●	●	●●●	●●●●	●●●	●●