

# EDIFYS INCISO™

## LEES-ALTERNATIVES

**Softens bitter and astringent end notes in red wines for a sensation of greater ripeness.**

### ↓ OENOLOGICAL APPLICATIONS

**EDIFYS INCISO™** is a dedicated lees-alternative for the fermentation stage in red wines. The process of obtaining it optimizes contact between active yeast and grape must components.

The **EDIFYS INCISO™** formulation highlights the taste of wines by reducing the bitter and green impression in certain tannins. Reduced tannic intensity balances the end note on the palate, enhancing the overall sensation of ripeness.

The fact that there is no sulfite reductase activity also guarantees neutrality where so-called "reduction" sulphurous odours are concerned.

### ↓ DOSAGE AND IMPLEMENTATION

- Dosage: 15 to 30 g/hL depending on must and grape variety.
- When to add: for enhanced efficacy, we recommend adding **EDIFYS INCISO™** early, before the one third stage of alcoholic fermentation.
- Place **EDIFYS INCISO™** in suspension in 10 times its volume of water or must. After being stirred in, thoroughly homogenize the must via mixing by pumping over.

### ↓ CHARACTERISTICS

- Dedicated inactivated yeasts (*Saccharomyces cerevisiae*): organic nitrogen content <9.5% of dry matter (nitrogen equivalent).
- Yeast autolysate (*Saccharomyces cerevisiae*): organic nitrogen content <11.5% of dry matter (nitrogen equivalent) and amino acid content between 10% and 20% of dry matter (glycine equivalent).

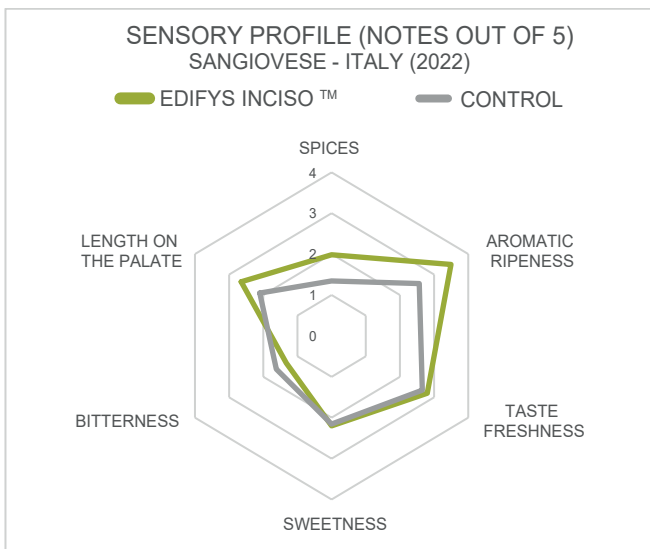
### ↓ PACKAGING AND STORAGE

- In 1 Kg bags.

To be stored in a dry, odour-free place, at a temperature of between 5° and 25°C. Once the sachet is opened, the product must be used rapidly and may not be kept. Once prepared, the formulation is to be used immediately.

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## SMOOTHING END NOTES



Any change in climate conditions may lead to having to decide between technological and phenolic ripeness. More often than not, the harvesting date is still determined by sugar/acidity balance, while extractability and the nature of polyphenols is not always ideal.

In these conditions, end notes on the palate in red wines may have an excess of tannic reactivity expressed by a note of greenness.

**EDIFYS INCISO™** has been chosen from among various fractions of yeasts for its tendency to soften the perception of bitterness and/or astringency when these are overaggressive. Its polysaccharides help limit the presence of the most reactive polyphenols on buccal mucous membranes, which cause sensations of dryness.

## THE EDIFYS™ RANGE: SHAPING THE TACTILE DIMENSION OF RED WINES

100% derived from specific yeasts, the two products in the **EDIFYS RILIEVO™** and **EDIFYS INCISO™** range help to 'sculpt', i.e. direct the dynamics of perceptions (taste sensations) towards the desired sensory profiles, enhancing the wine's typicity.

	ATTACK & MID-PALATE		FINISH		OVERALL SENSATION	
	INTENSIFYING BODY & UNCTUOUSNESS	INTENSIFYING ROUNDNESS & SMOOTHNESS	REDUCING ASTRINGENCY	REDUCING BITTERNESS & GREENNESS OF TANNINS	FRESHNESS	RIPENESS
EDIFYS RILIEVO™	++++	++++	++		++++	++
EDIFYS INCISO™	++	++	+++	++++	++	++++