

HARMONY™ ENNE

Minerality and structure of wines

CHARACTERISTICS

Harmony Enne is a particular yeast derivative, whose production process allows the preservation of a significant level of organoleptic precursors such as aminoacides and nucleotides.

In particular the latter are responsible for the sensation of flavour (the “sucrosité” of the French), also known as UMAMI taste.

APPLICATIONS

Harmony Enne is used during ageing to enrich the taste and structure of wine. As always in the cases where inactivated yeast is used, this greater taste complexity is also accompanied by a softer sensation in the mouth.

The results of using Harmony Enne can be appreciated above all in wines with a simple organoleptic profile, e.g. obtained with not very ripe grapes or from very high yield productions. Harmony Enne can be used also during alcoholic fermentation, in this case the specific aminoacids present foster the production of aromas that contribute to the fruity bouquet of the wine.

DOSAGE and METHOD OF USE

2-10 g/hl. Completely disperse the product in a small amount of water or wine and add it to the volume to be treated. Keep in contact at least two weeks with periodic bâtonnage.

PACKAGING

500 g bags.

*Effect of the use of 5 g/hl of
Harmony Enne on Glera base
wine (3 weeks of contact).*

