NOLO WINE

MAKING “BETTER FOR YOU” WINE TASTE BETTER

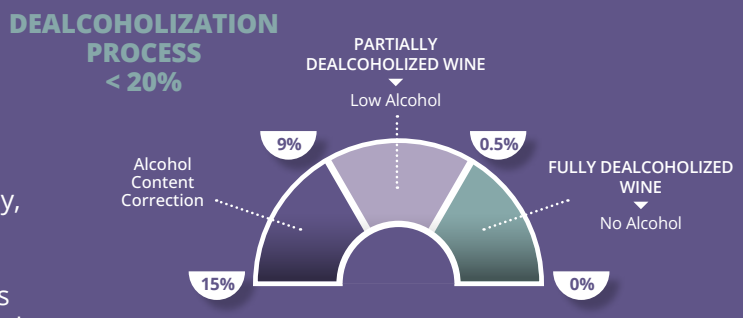
Discover how to create a unique experience with NOLO wine: Lower alcohol, greater flavor, and a world of possibilities to explore.

enartis

Inspiring innovation.

WHAT ARE NOLO WINES?

NOLO wine refers to wine that contains **little** to **no alcohol**. While regulations can vary globally, non-alcoholic wines are generally considered those **with less than 0.5% alcohol** by volume (ABV).
Low alcohol wine, on the other hand, typically contains less than 9% ABV, although it offen lacks a standardized legal definition.



THE NOLO EXPERIENCE: FROM PRODUCTION TO THE GLASS

Let's explore the steps and challenges in creating NOLO Wines.

Key Production Stages:

BASE WINE PRIOR TO DEALCOHOLIZATION

Producing wine through fermentation offers several advantages. It allows winemakers to select the most suitable grape matrix and apply targeted protocols to preserve sensory properties, while preventing oxidation and off-flavors.
The main challanges:

- Managing oxidative and reductive phenomena
- Microbiological control
- Protecting the aromatic profile

Enartis has developed specific protocols for white, red, rosé, and sparkling base wines to preserve quality before dealcoholization.

DEALCOHOLIZATION

Dealcoholization methods:

- Vapor-liquid separation: Vacuum distillation, spinning cone column
- Membrane separation: Reverse osmosis, osmotic distillation

POST DEALCOHOLIZATION

The main challenges of the dealcoholization process include oxidation, microbiological contamination, and aroma loss. To reconstruct a balanced wine after alcohol removal, it is essential to focus on three key objectives:

Aroma: Alcohol plays a key role in preserving aromatic compounds in wine. During the dealcoholization process, many of these aromas are lost.
To compensate, wines that already possess intense aromas are preferred.

Mouthfeel: Alcohol significantly contributes to the body and mouthfeel of wine. Its removal can result in a wine that feels thin, unbalanced, or overly tart. Additionally, NOLO wines may develop bitterness or astringency due to the increased concentration of phenolic compounds.

Stability: Alcohol is essential for the stability of wine by preventing the growth of spoilage organisms such as bacteria and mold. In non-alcoholic wines, the absence of alcohol combined with high residual sugars increase the risk of microbial contamination.

PRE-BOTTLING

The main objective just prior to bottling is to ensure that the product is as stable as possible in all respects.

Depending on the duration of cellar storage before bottling, Enartis has identified two distinct scenarios, each of which requires specific tools.

- Short storage (24-48 hours): For wine ready for immediate bottling, it is essential to use easy-to-apply, microfilterable solutions that enhance sensory quality and ensure stability.
- Long-term storage (more than one week):
  For wines not ready for immediate bottling, it is crucial to protect them from potential microbial contamination, especially during transportation. Additionally, even during extended storage, attention must be given to enhancing and preserving sensory properties.

Tartaric stabilization is crucial to ensure the quality, clarity, and long-term preservation of wine.
The reduction or removal of alcohol significantly alters a wine's balance, often creating conditions that favor the precipitation of potassium bitartrate.

Therefore, it is essential to stabilize dealcoholized wine tartarically as well. The goal is to maintain stability in these innovative beverages, while preserving sensory integrity and overall quality.

HOW TO PRODUCE BALANCED NOLO WINE

To overcome these challenges and create balanced NOLO wine, **Enartis** offers a **comprehensive range of products** specifically designed to enhance sensory qualities and provide antioxidant and antimicrobial protection. These products **address issues related to mouthfeel, aroma, and stability**, allowing winemakers to craft NOLO wines that, not only meet market demands, but also deliver exceptional taste and quality.

Storage Protection

Product	Objective	Type of Wine
Chitosan **EnartisStab MICRO M**	Antimicrobial for a wide spectrum of contaminants	
Tannin **HIDEKI**	Bacteriostatic action and antioxidant protection	
Sulfiting Agent **AST**	Antioxidant protection	

Sensory Improvement

Product	Objective	Type of Wine
Arabic Gum **MAXIGUM PLUS**	Soften astringency, reduce dryness, and improve aroma complexity	
Tannin **EnartisTan ELEVAGE**	Treat and prevent reductive aromas	
Tannin **EnartisTan CIT**	Contribute floral and fruit aromas	
Tannin **EnartisTan UNICO #3**	Freshen aroma by enhancing citrus and floral notes	
Tannin **EnartisTan TFT**	Improve aromatic freshness, structure, and softness	
Tannin **EnartisTan UVASPEED**	Decrease astringent and bitter sensations	
Mannoproteins **SURLÌ VELVET**	Increase colloidal structure and enhance sensory characteristics	

Pre-Bottling Protection

Product	Objective	Type of Wine
Stabilizing Agent **SORBOSOL K**	Antimicrobial and antioxidant protection	
Stabilizing Agent **CITROSTAB rH**	Oxidation protection (pinking, iron haze, premature and atypical ageing)	
Stabilizing Agent **ZENITH**	Potassium bitartrate stability	
Tannin **HIDEKI**	Bacteriostatic action and antioxidant protection	

WHY CHOOSE ENARTIS FOR NOLO WINE PRODUCTION?

As the NOLO wine market continues to grow, it brings both new challenges and exciting opportunities. Enartis' innovative solutions support producers in meeting these challenges by improving both the technical and sensory aspects of NOLO wine.
By integrating our specialized products into your production process, you can create high-quality, well-balanced NOLO wines that align with the increasing consumer demand for healthier, lower-alcohol options.

Inspiring innovation.