

Shape  
the Soul  
of your  
Spirit



Spirito  
by enartis



SPIRITO is dedicated to the world of distillates, born from the encounter between tradition, innovation, and technical expertise.

With a tailor-made approach, SPIRITO offers technical solutions and personalized support to whisky, rum, and brandy producers, with the aim of optimizing every stage of the production process and enhancing the quality of the final product.

This range supports producers in defining the sensory profile, managing maturation, ensuring the stability of the spirit, and optimizing the production process - ultimately helping them create distinctive, high-end products.

## The art of distillates

Distillates such as whisky, rum, and brandy are the result of processes that transform simple raw materials such as cereals, sugar cane, and wine into complex and nuanced beverages.

Each distillate tells a story: that of the territory, the production techniques, the time, and the aging barrel.

The quality of a spirit depends on many factors: from fermentation to distillation, from the choice of wood for aging to final stabilization.

**SPIRITO is involved in these key steps, offering all the tools necessary to enhance and promote the identity of each product.**

## Three spirits, three identities

In the world of spirits, **whisky, rum, and brandy** represent three distinct universes, each with its own origin, raw material, and style.

*Whisky* is made from the distillation of grains (barley, corn, rye, wheat). It is characterized by a strong territorial imprint during the aging phase and by a maturation process in barrels that defines its aromatic profile, which is often complex and structured.

*Rum* is produced from sugar cane, in the form of juice, syrup, or molasses. Depending on the raw material and distillation method, it can vary from fresh and fruity to intense and spicy, with a strong tropical component.

*Brandy* is derived from the distillation of wine. Elegant and rounded, it preserves the soul of the grape and is enriched over time thanks to aging in wood.



# The Whisky Production Process

Whisky production is a technical and layered process that combines biotechnology, process engineering, and sensory refinement. Each stage is crucial in defining the aromatic profile, structure, and final quality of the distillate.

## Selection and preparation of raw materials:

barley, corn, rye, wheat.



## Mashing:

SpiritoZYM

## Fermentation:

SpiritoSPEED WBL

SpiritoSPEED WSM

SpiritoACTIVE



## Distillation:

SpiritoFINE

## Maturation:

SpiritoAGE



## Pre-bottling:

SpiritoTOUCH

# The Rum Production Process

From sugarcane to the final cask, rum production follows a meticulous journey of fermentation, distillation, and maturation. Thoughtful decisions along the way, such as yeast selection, still design, and aging environment, elevate the spirit's aroma and distinctive personality.

## Selection and preparation of raw materials:

sugar cane juice, sugar cane syrup, sugar cane molasses.



## Fermentation:

SpiritoSPEED RHA

SpiritoSPEED RCS

SpiritoACTIVE

## Distillation:

SpiritoFINE



## Maturation:

SpiritoAGE



## Pre-bottling:

SpiritoTOUCH

# The Brandy Production Process

Brandy is made from the distillation of wine and is one of the most noble and complex spirits. Its production requires technical precision and oenological sensitivity, as each stage contributes to preserving and enhancing the original characteristics of the grapes.

## Selection and preparation of raw materials:

white and red grapes varieties



## Fermentation:

SpiritoSPEED BCL

SpiritoSPEED BFR

SpiritoACTIVE

## Distillation:

SpiritoFINE



## Maturation:

SpiritoAGE



## Pre-bottling:

SpiritoTOUCH

# Spirito Product Range

Discover our selection of advanced solutions for spirit production designed specifically for whisky, rum and brandy. With a meticulous and innovative approach, we provide optimized products for every stage of the process, ensuring excellence and customization.

## FERMENTATION

### SpiritoSPEED

YEAST

#### SpiritoSpeed **WBL**

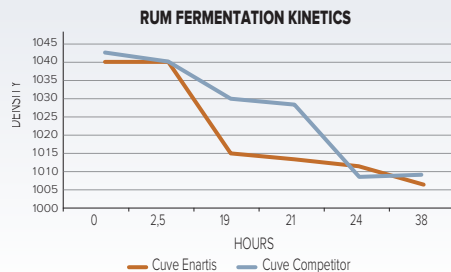
A strong fermenter capable of consuming maltose and maltotriose, it produces high levels of congeners with a complex, fruity profile. Suitable for use with a wide range of grains, including corn, rye, wheat, and barley.

#### SpiritoSpeed **WSM**

A strong fermenter that readily consumes maltose and maltotriose, with a short lag phase and a rich aromatic output featuring elegant fruity and floral notes. Ideal for producing high-quality single malt styles or long-aged whiskies.

#### SpiritoSpeed **RHA**

Yeast isolated from blue sugarcane. Its high vigor and ability to reduce pH help limit unwanted microorganism contamination. It produces an intense and complex aromatic bouquet ideal for rum agricole.



#### SpiritoSpeed **RCS**

Yeast capable to ferment at high temperatures ranging from 18°C to 38°C and able to ferment up to 17% of alcohol. It produces high levels of congeners rich in esters and acetates, characterized by a white fruit profile. Suggested for molasses, syrup rum and cachaça.

#### SpiritoSpeed **BCL**

Low SO<sub>2</sub> and volatile acid yeast producer. It thrives best at fermentation temperatures between 16°C and 22°C. Due to its aromatic profile, it is perfect for brandy from both neutral and aromatic grape varieties, as well as for fruit spirits.

#### SpiritoSpeed **BFR**

Yeast that produces fresh and long-lasting aromas. It thrives best at temperatures between 15°C and 25°C, and boasts an alcohol tolerance up to 15% alcohol. Specifically designed for high-quality brandy.



### SpiritoACTIVE

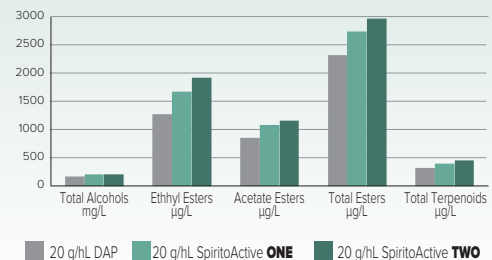
NUTRIENT

#### SpiritoActive **ONE**

Provides essential elements and nutrients that stimulate yeast growth ensuring healthy fermentation. Useful for re-starting stuck fermentations, it can lead to a smooth and complete process, resulting in a high-quality final product.

#### SpiritoActive **TWO**

Nutrient rich in amino acids as aromatic precursors, it provides survival factors - such as sterols and long-chain unsaturated fatty acids - to help maintain yeast viability.



## MASHING

### SpiritoZYM

ENZYME

#### SpiritoZym **MAM**

α-Amylase enzyme used to hydrolyze starch into smaller polysaccharides (maltodextrins). High thermal stability allows efficient activity under elevated-temperature processing conditions.

#### SpiritoZym **MAG**

β-Gluco-amylase enzyme that hydrolyzes polysaccharides (maltodextrins) into fermentable sugars, including glucose, maltose, and maltotriose.

## AGING-PRE BOTTLING

### SpiritoAGE

OAK CHIPS

#### SpiritoAge **SWT**

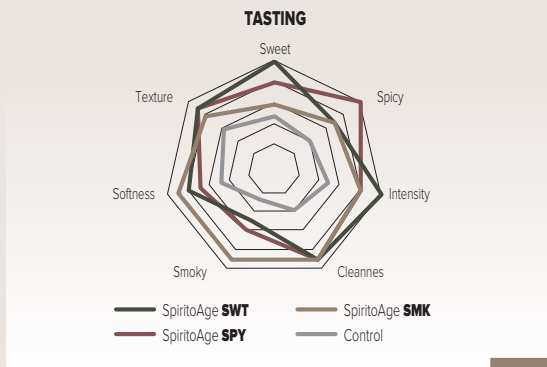
High toasted American oak in a small-size chips that provides sweet notes of vanilla, coconut, toffee and caramel.

#### SpiritoAge **SPY**

Medium toasted American oak in a small-size chips that boosts a spicy and complex aromatic profile such as coffee, light smoke, pepper and cinnamon.

#### SpiritoAge **SMK**

Medium toasted French oak in medium-size chips. It imparts smoky notes that enhance the overall complexity providing smoky hints and briny notes.



#### SpiritoAge **PTD**

French oak in a medium-size chips. It imparts smoky notes with subtle peat and a delicate hint of ash, enhancing mouthfeel with fullness, softness, and a creamy texture.

### SpiritoTOUCH

OAK EXTRACT AND POLYSACCHARIDES

#### SpiritoTouch **SWT**

American oak extract with notes of vanilla, whiskey lactones, caramel, and honey. It softens alcohol perception and enhances mouthfeel with smooth, rounded effects.

#### SpiritoTouch **SPY**

French oak extract with aromas of roasted coffee, light smoke, caramel, and subtle spice. It provides volume and softness on the palate.

#### SpiritoTouch **FRT**

Cherry wood extract with an intense, fruit-forward aromatic profile typical of cherry. It enhances viscosity, length, and overall volume on the palate.

#### SpiritoTouch **ACE**

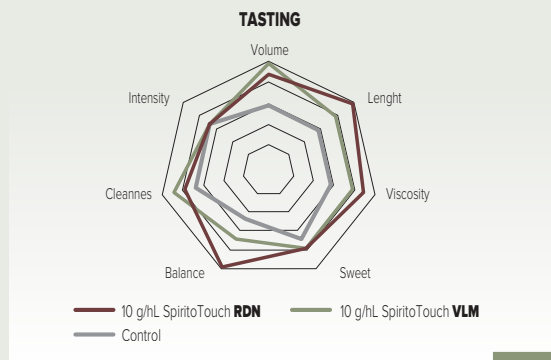
Premium French oak extract crafted for high-quality spirits, with notes of chocolate, vanilla, caramel, and spice that respect the character of the raw materials. It increases texture, volume, and length on the palate.

#### SpiritoTouch **VLM**

Blend of Acacia verek and Acacia seyal gums. It increases mouthfeel volume and viscosity and helps reduce alcohol burn.

#### SpiritoTouch **RDN**

Mannoproteins extracted from yeast cell walls. It imparts softness, adds volume, and brings out a pleasant sweetness, all while improving the back palate sensation.



## FINING

### SpiritoFINE

CARBON

#### SpiritoFine **CRN**

Carbon physically activated by water vapor. Its high adsorption capacity allows it to remove impurities, unwanted flavors, and off-odors from distilled beverages, contributing to a smoother and more refined final product.

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[spiritobyenartis.com](http://spiritobyenartis.com)