

X-PRO®



# X-PRO®

## IDENTITY WHITE

**SPECIFIC INACTIVATED YEASTS WITH STABILIZING EFFECT,  
TO NATURALLY MAINTAIN AROMATICS**



### COMPOSITION

Specific inactivated yeast originated by the innovative X-PRO® Process, high in polysaccharides, mannoproteins and lipid substances.



### CHARACTERISTICS

X-PRO® is a revolutionary research project by Enologica Vason that aims to enhance the wine identity, preserving and enhancing the natural transformation process and the evolution of the raw material. No chemical substances, no additives but the precise intention to benefit from the innate and well-known stabilizing capacities of the fundamental components of the micro-organisms of wines. This has been made possible thanks to a completely innovative lysis procedure that preserves all the natural characteristics. The X-PRO® Process is carried out in conditioned ambient, at a low temperature and without any exogenous enzymes. X-PRO® IDENTITY WHITE comes in a light-amber aggregate form, with a faint characteristic aroma. Easily dispersible in water, the solutions obtained are turbid. X-PRO® IDENTITY WHITE contributes to the preservation over time of the original identity of the wine, because it protects the varietal notes setting up a conservative redox system. It has a marked activity against already oxidized components so it can be used also as correction, in alternative to some conventional clarifiers. Particularly interesting the effect of reducing disharmonic sensations on the palate, bitter ones overall, gently contributing to the harmony and mineral expression of the wine. It has been also observed that X-PRO® IDENTITY WHITE has a discreet tartaric and protein stability effect while respecting wine's original identity.



### APPLICATIONS

X-PRO® IDENTITY WHITE can be added right away from the first steps after alcoholic fermentation, or after the second rack with fine lees, in order to interact with the natural content of antioxidants.

We suggest to fraction dosages, perhaps as an alternative to the classic sulphur dioxide integrations, during the required cellar movements. Interesting in these phases the synergic action with TI PREMIUM® SG, PREMIUM® STAB SG or PREMIUM® LIMOUSIN SG, the most functional tannin-based products for red-ox management.

As an alternative use X-PRO® IDENTITY WHITE can even be used during clarifying operations. It can contribute to the tartaric and protein stability of the wine.

X-PRO® IDENTITY WHITE acts on the wine's bouquet only in its preservation, saving its original and varietal identity. Very discreet on the palate, brings elegance while integrating vegetal and bitter notes and dry tannins, balancing the overall mouthfeel and taste.

**When using X-PRO® IDENTITY WHITE comply with the relative legal regulations in force.**

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### DIRECTIONS FOR USE

Dissolve X-PRO® IDENTITY WHITE in at least 10 parts of water, then add it to the mass to be treated carefully homogenizing. It is possible to dissolve X-PRO® IDENTITY WHITE directly in wine.



### DOSAGE

5 to 15 g/hL even in multiple additions in conjunction with fining or clarifying operations. In the final stages preceding bottling, doses can be significantly lower, for example 0,5 to 3 g/hL.



### PACKAGING

500 g poly laminated bags.



### STORAGE

Keep in a cool, dry place. Reseal open packs securely.



### HAZARD

Based on the current European regulations the product is classified: not hazardous.