

X-PRO®



# X-PRO® PROTECTION

**SPECIFIC INACTIVATED YEASTS WITH STABILIZING EFFECT,  
TO NATURALLY PROTECT THE WINE'S FRAGRANCE**



## COMPOSITION

Specific inactivated yeast originated by the innovative X-PRO® Process, characterized by high content in polysaccharides, mannoproteins and glutathione.



## 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® PROTECTION comes in a light-amber aggregate form, with a faint characteristic aroma. Easily dispersible in water, the solutions obtained are turbid.

X-PRO® PROTECTION has a great reducing capacity, with a specific action against wine's oxidations. Its use not only allows to prevent oxidations, providing high redox stability in treated wines, but also ensures a marked activity against the already oxidized components. For these characteristics is to be considered a great alternative to some conventional clarifying agents. It has been also observed that X-PRO® PROTECTION has a partial effect on wine stabilization from a protein point of view and in general against colloidal precipitations.



## APPLICATIONS

X-PRO® PROTECTION can be added right away from the first steps after alcoholic fermentation, on the fine lees during wine's fining, to integrate the wine's natural content of antioxidants. Adds can be fractionized and multiple, perhaps as an alternative to the classic sulphur dioxide integrations during the required cellar movements, where the wine inevitably comes in contact with oxygen. 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.

It is ideal even from the first stages of crushing, for the reduction of sulphites. The use of X-PRO® PROTECTION is recommended even during clarifying processes.

At a sensory level X-PRO® PROTECTION is particularly discreet and elegant, it acts on the wine's bouquet only in its preservation, generally improving the roundness on the palate.

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

X-PRO®



# X-PRO® PROTECTION

**SPECIFIC INACTIVATED YEASTS WITH STABILIZING EFFECT,  
TO NATURALLY PROTECT THE WINE'S FRAGRANCE**



## DIRECTIONS FOR USE

Dissolve X-PRO® PROTECTION 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® PROTECTION directly on wine or must.



## DOSAGE

5 to 30 g/hL even in multiple additions since the first steps after alcoholic fermentation, during wine's fining and clarifying operations.

5 to 15 g/hL in specific vinification processes, from pressing to must, for the reduction of the final levels of sulphur dioxide. 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.