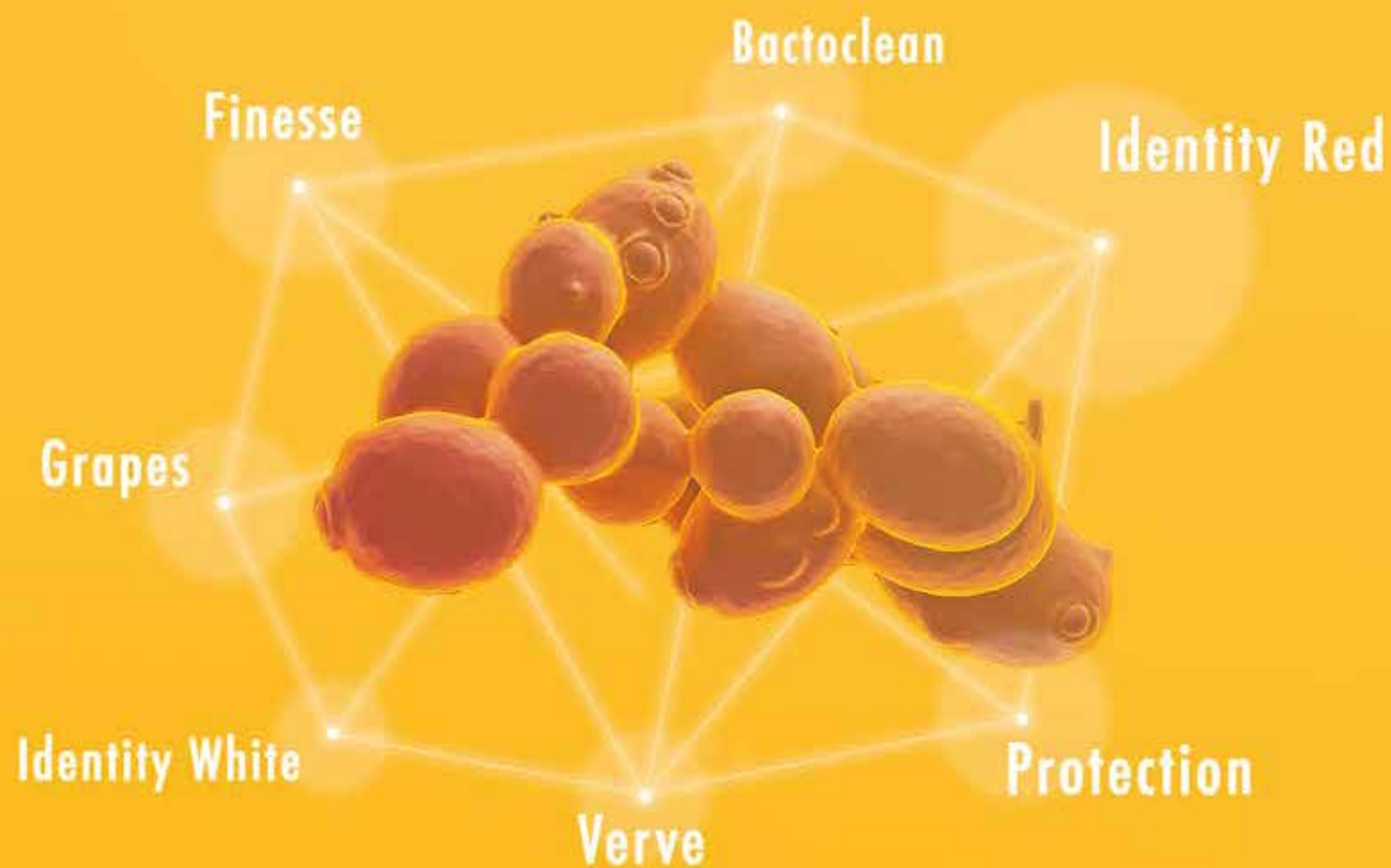




**X-PRO®**

# THE NATURAL SOLUTION TO ENHANCE AND PROTECT WINE IDENTITY



**A range of products based on inactivated yeasts, without chemical substances or additives, that conserve the freshness of the aromas and visual qualities of wine.**



WATCH THE VIDEO

## THE X-PRO® PROCESS



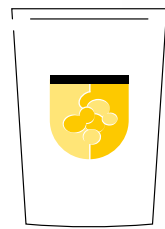
Thanks to a 5-year study, X-PRO® has been developed, in a completely innovative way, making it possible to obtain inactivated yeasts through a process carried out under vacuum and at near ambient temperatures.

Accordingly, it is possible to preserve all of the most interesting components of the yeast without any denaturation that inevitably occurs in thermal inactivation processes.

This innovation has allowed the development of a range of brand-new products, free of chemical substances or additives, that make use of the innate and now well-known stabilizing capacities of micro-organisms. A patented and innovative lysis method, the X-PRO® **Process** is carried out so as to fully protect the stabilizing characteristics of the compounds contained in the best fresh yeasts.

The result is a range of products that are balanced to the palate, that preserve the freshness of the aromas and the visual qualities consistent with the original identity of the wine. **The products in the X-PRO® range are authorised for use in the production of organic wines. They are ideal in procedures to limit sulphites in wine.**





## X-PRO® VERVE

ALLERGEN FREE

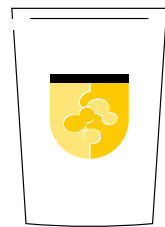


A brand-new concept: integral fermentation activator based only on inactivated yeast. Thanks to the perfect amounts of ammoniacal nitrogen, microelements, sterols and cofactors that it is able to provide, it promotes a favourable fermentation state while regulating the redox system that act to preserve the primary varietal aromas.

- Excellent for low sulphite vinification and second fermentation.
- Ideal for obtaining wines where full varietal expression and sense of terroir is of primary importance.
- By protecting against sensory interferences promotes wines that respect the original winemaking intentions.



NEW



## X-PRO® IDENTITY RED

ALLERGEN FREE

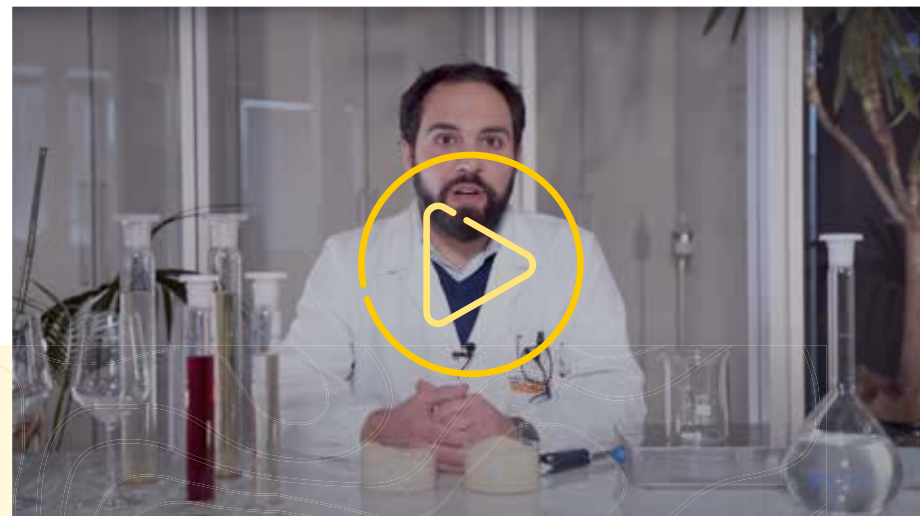


Specific inactivated yeasts (SIY) with high parietal mannoprotein content, lipidic substances and polysaccharides. This actively reduces the vegetal and bitter characters, abating the perception of astringency.

- Improves the sensations of balance and roundness.
- Maintains the original identity of the wine and its varietal expression.
- Helps improve color stability.



WATCH THE VIDEO



**COMBO APPROACH®:** the products in the X-PRO® range work synergistically in activities with Ti Premium® SG, Premium® Stab SG or Premium® Limousin SG, the most functional tannin-based products in relation to the natural management of redox state in wine.



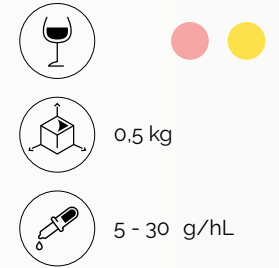
## X-PRO® IDENTITY WHITE

ALLERGEN FREE



Specific inactivated yeasts (SIY) with quick release of mannoproteins, lipidic substances and polysaccharides. It actively reacts with the vegetal and bitter components of the wine, conferring roundness and better expression of the variety and territory.

- Also recommended in the stages prior to bottling.
- Helps to improve the protein and tartaric stabilization in wine.



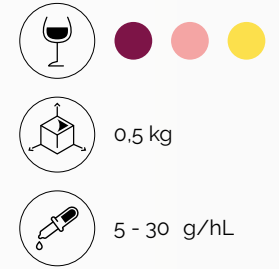
## X-PRO® PROTECTION

ALLERGEN FREE



Specific inactivated yeasts (SIY) with high polysaccharide, mannoprotein and glutathione content. It has a significant reducing capacity and active action on wine oxidation.

- Prevents wine oxidation.
- Active on already-oxidized components.
- Can be used during clarification.



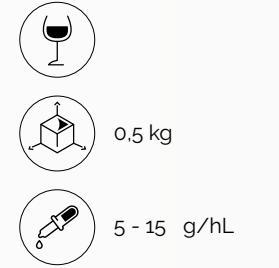
## X-PRO® FINESSE

ALLERGEN FREE



Specific inactivated yeasts (SIY) with quick release of immediately available mannoproteins, polysaccharides and lipidic substances. It features clear aptitude for improving the characteristics of bead (perlage) and the persistence of the foam.

- Can be used during re-fermentation or immediately after second fermentation.
- Ideal on sparkling wines and fine sparkling wines.



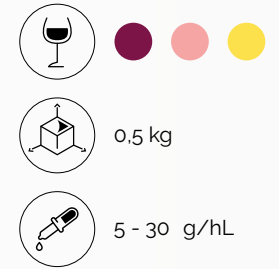
## X-PRO® BACTOCLEAN

ALLERGEN FREE



Polycompound clarifying agent with stabilizing action. It contains three synergistic elements: an inactivated yeast obtained through X-PRO® Process, fungal chitosans (*Aspergillus niger*) and a potato protein selected to improve clarification.

- Reduction in undesirable micro-organisms.
- High stabilizing action.
- Clarifying action.



NEW



## X-PRO® GRAPES

ALLERGEN FREE



Polycompound product formulated by observing the synergic activity between an inactivated yeast obtained through the X-PRO® Process and some specific fungal chitosans (*Aspergillus niger*).

- Natural redox protection for white and rosé musts.
- Stabilizing action.
- Ideal for reduced use of sulphites.



NEW

# X-PRO® GRAPES

## Specific inactivated yeast with chitosan



**A new opportunity for management of must.** X-PRO® Grapes redefines the choices available to winemakers in protecting the color and flavor of must, right from the crushing stages.

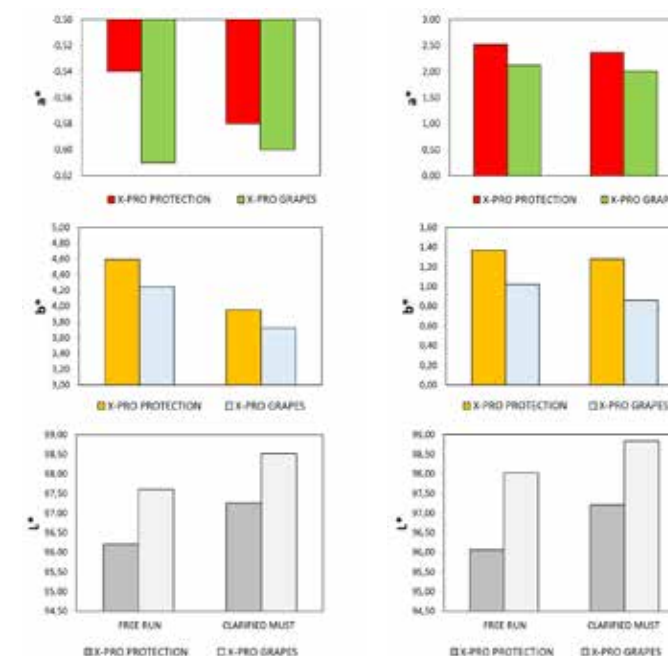
X-PRO® Grapes was formulated by studying and observing the synergic activity between an inactivated yeast obtained through the X-PRO® Process and some specific fungal chitosans (*Aspergillus niger*).

In order to clearly identify the application characteristics of X-PRO® Grapes, it was compared with X-PRO® Protection: trials conducted on DOC musts from Verona\* have shown that, with great probability, the better action on redox (Fig. 3) provided by X-PRO® GRAPES, is due to the synergetic action of the two components of the preparation\*\*.

This leads to an effective protective and targeted refining activity of the polyphenols, that make this application very suitable for ORGANIC productions as well. Redox stabilization is also confirmed to be long lasting when followed by floatation, not only after static clarification.

\* White and rosé, and on whole grapes picked in crates by vineyards that are particularly careful to limit sulphites  
\*\*Also very well suited in wineries with mechanized transport and processing steps.

Further improvements in the CIELab color coordinates, obtained using X-PRO® GRAPES in white "Custoza DOC" must (on the left) and in rosé "Bardolino Charetto DOC" must (on the right). Standard dosage of 10 g/hL.



CUSTOZA MUST (WHITE) – FREE RUN			
Analytical determination	UoM	10 g/hL X-PRO® PROTECTION	10 g/hL X-PRO® GRAPES
Sugars	g/L	163.82	169.49
pH	at 20°C	3.42	3.48
Total Acidity	g/L	6.60	6.50
L-Malic Acid	g/L	1.77	1.67
YAN	mg/L	107.00	113.00
Turbidity	NTU	198.00	65.00
Suspended Solids	% p/p	0.75	0.59
AFTER STATIC SETTLING			
Turbidity	NTU	52.00	21.30

Analytical parameters of a Custoza must before and after static settling (with addition of 3 g/hL of ZIMACLAR® PLUS).

CHIARETTO MUST (ROSÈ) – FREE RUN			
Analytical determination	UoM	10 g/hL X-PRO® PROTECTION	10 g/hL X-PRO® GRAPES
Sugars	g/L	181.20	186.40
pH	at 20°C	3.48	3.48
Total Acidity	g/L	5.70	5.75
L-Malic Acid	g/L	1.86	1.89
YAN	mg/L	77.00	81.00
Turbidity	NTU	172.00	78.00
Suspended Solids	% p/p	0.98	0.72
AFTER FLOATATION			
Turbidity	NTU	98.00	61.00

Analytical parameters of a Charetto must before and after floatation.

Used right from crushing or in the stages before alcoholic fermentation, it is observed that X-PRO® Grapes leads to better clarification, with relative reduction of suspended solids and therefore of the microbiota (Tables 1 and 2); this effect can indirectly affect the expressivity and regularity of fermentation.

The resulted wines are very clean, with typical varietal characters and with a naturally improved persistence of their freshness over time.

### The application benefits of X-PRO® Grapes:

- Protection against oxidative effects on the polyphenolic content and aromas.
- It allows a general improvement of the clarification process, helping to reduce the dosages of the traditional anti-oxidants.
- Supports LOW SO<sub>2</sub> or sulphite-free vinification.

Wines that are protected with X-PRO® Grapes right from crushing display a very stable redox state, whether it is assessed with an air exposure test or laboratory tests (for example: based on Ciel'a'b data).

Wines produced with X-PRO® Grapes are distinguished by a clean, expressive and characteristic fragrance, with a fresher and pleasantly balanced palate.