

# X-PRO

## EXTRAORDINARY WINEMAKING

**RANGE OF PRODUCTS BASED ON INACTIVATED YEASTS, FREE OF CHEMICALS OR ADDITIVES, WHICH PRESERVE THE WINES' FRESHNESS OF AROMAS AND SHADES**

- ▶ **Exclusive patent of Enologica Vason S.p.A. (European Patent No. EP 3561047)**
- ▶ **Suitable for organic wine production**
- ▶ **Not classified as additives according to EU Reg. 2022/6**

The X-PRO® Process, in a completely innovative way, allows inactivated yeast to be obtained through a process using high pressure and low temperature to fully preserve all the components of the yeast, without having the denaturation that would occur in a thermal inactivation process.

This innovation has allowed the development of a range of innovative products, free of chemicals or additives, that make use of the stabilising capabilities of micro-organisms. The inactivation process is carried out so as to fully protect the stabilising characteristics of the compounds contained in the fresh yeast. The result is a range of products that are balanced to the palate, retaining the freshness of aromas and shades while respecting 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 also ideal in procedures to limit sulphites in wines.

### **THE UNIQUENESS OF THE FLAKE SHAPE**

The products in the X-PRO® range are presented in flakes and their unique consistency is safeguarded by Registered Community Model No. EM 007542857-001. The unique shape of X-PRO® products is achieved through a freeze-drying method performed at low temperatures and under vacuum, which best preserves the nature of the starting product. In addition to easier dissolution, the flake consistency allows less dispersion of dust in the cellar and avoids product waste.



### **ID PROCESS®**

The X-PRO® range, together with X-TAN® tannins, is part of the production process that supports and enhances the identity of wines: ID PROCESS®, the combination of physical interventions or natural adjuvants that contribute to oenological stabilisation without the use of additives.

**X-PRO® ARE  
AURORAS®  
PRODUCTS**



Auroras® is the vision of VASON GROUP. With it, we would like to present the best technology of JUCLAS and the innovative products of ENOLOGICA VASON, conceived and designed to reduce the impact of oenological practice on wine, resulting in a more authentic product, respectful of the work in the vineyard and capable of responding to the need for transparency and accountability both of the customer and of European and international regulations.

**ENOLOGICA  
VASON®**

## X-PRO® VERVE

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 secondary 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.
- Particularly indicated in L.S.A. rehydration, where it shortens its shelf life, and for VIW strains, allows its direct, dry inoculation.



0,5 - 15 kg  
20 - 40 g/hL

## X-PRO® PROTECTION

Specific inactivated yeast (SIY), characterised by a high content of micro- and macro-molecules, all readily available/assimilable. 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.



0,5 - 15 kg  
5 - 30 g/hL

## X-PRO® IDENTITY RED

Specific inactivated yeast (SIY), characterised by a high content of readily available micro- and macro-molecules. These actively reduce the vegetal and bitter characters, reducing the perception of astringency.

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



0,5 kg  
5 - 15 g/hL

## X-PRO® BACTOCLEAN

Multicomponent 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 of undesired micro-organisms.
- High microbiological stability action.
- Clarifying action.



0,5 kg  
5 - 25 g/hL

## X-PRO® GRAPES

Specific inactivated yeast (SIY) originating from the innovative X-PRO® process, characterised by a high content of readily available/assimilable micro- and macro-molecules and a special active plant chitosan.

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



0,5 kg  
5 - 30 g/hL

## X-PRO® LIGHT

Is the solution for the selective removal of riboflavin. It is the synergy between the specific chitin derivatives and the special inactive yeast X-PRO® that enables the removal of riboflavin, the agent that causes the unpleasant sensory alteration called 'lightstrike' in wines.

- Keeps the structure and aromatic profile of the wine intact.
- Induces redox capacity and counteracts oxidation of wines.
- Has a good clarifying effect.



0,5 kg  
20 - 80 g/hL

## X-PRO® IDENTITY WHITE

Specific inactivated yeast (SIY), characterised by a high content of readily available micro- and macro-molecules. 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 improving the protein and tartaric stabilization in wine.



0,5 kg  
5 - 30 g/hL

## X-PRO® FINESSE

Specific inactivated yeast (SIY), characterised by a high content of micro- and macro-molecules, all readily available/assimilable. It features clear aptitude for improving the characteristics of the bubbles (perlage) and the persistence of the foam.

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



0,5 kg  
5 - 15 g/hL

More info on [www.xpro.vason.com](http://www.xpro.vason.com)