

X-PRO®



# X-PRO® BATONNAGE

**SPECIFIC INACTIVATED YEASTS WITH A STABILISING EFFECT,  
ASSOCIATED WITH SELECTED FUNGAL CHITOSAN**



## COMPOSITION

Product based on specific inactivated yeast originating from the innovative X-PRO® process, characterised by a high content of polysaccharides associated with selected plant based chitosan.



## CHARACTERISTICS

The addition of X-PRO BATONNAGE during the ageing phases contributes to the increase of polysaccharides in order to positively contribute to ageing practices on fine noble lees and improve the organoleptic qualities of wines.

X-PRO® BATONNAGE is presented in aggregated amber form, with particle size ranging from powdery to flaky fragments, with a characteristic aroma. Easily dispersible in water, the resulting solutions are cloudy.

X-PRO® BATONNAGE has been formulated from studies and observations of the synergy of action obtainable between an inactive yeast obtained by the X-PRO® process and a selected chitosan of fungal origin (*Aspergillus niger*), with unique characteristics.

This effectively releases the target macromolecules during the wine refinement process, enhancing the organoleptic qualities and preventing both microbiological alterations and chemically induced oxidative phenomena.

It is also optimal for inclusion in procedures that aim to reduce sulphites in wines, improving their shelf life in a natural way.

X-PRO® BATONNAGE is also used in ORGANIC and vegan productions.



## APPLICATIONS

X-PRO BATONNAGE is to be added during the ageing phase to contribute to the organoleptic, chemical, and biochemical improvement while also preserving the wines from a microbiological point of view.

X-PRO BATONNAGE contributes to the attenuation of vegetal notes in red wines, giving them greater volume, and in white wines, it also contributes to olfactory clarity.

**For the use of X-PRO BATONNAGE, comply with the relative legal regulations in force.**



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### DIRECTIONS FOR USE

Carefully dissolve the required amount of X-PRO BATONNAGE in 10 parts of cold water, then add to the mass, thoroughly homogenizing. Do not store the dissolved product but use it within a few hours.



### DOSAGE

From 5 to 10 g/hL for the production of white and rosé wines.  
From 5 to 15 g/hL for the production of red wines.

**WARNING: EC legal limit of X-PRO® BATONNAGE: 50 g/hL**



### PACKAGING

Doypack 0,5 kg.



### STORAGE

Store in a cool, dry place. Close the opened packs carefully.



### HAZARD

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