

X-PRO®



X-PRO® GRAPES

**THE NATURAL PROTECTION OF THE REDOX BALANCE
IN WHITE AND ROSE' MUSTS, WITH STABILIZING ACTIVITY.**



COMPOSITION

Specific inactivated yeast (LIS) 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.



CHARACTERISTICS

X-PRO® GRAPES has an aggregated form, with a granulometry that goes from powdery to flakes fragments and a typical aroma. Easily soluble in water, the solution obtained is often turbid.

X-PRO® GRAPES has been formulated starting from studies and remarks about the synergic activity between inactivated yeasts obtained with the X-PRO® process, and some special chitosans of fungal origin (*Aspergillus niger*) which have unique characteristics.

Thanks to these characteristics, there's a specific protection and fine-tuning effect towards the polyphenols more subjected to oxidative processes; with durable effects on the redox stability of the wines obtained.

A decrease in the content of metal cations has been noticed occasionally, but the most important effect is that X-PRO® GRAPES improves clarification with a related reduction of suspended solids and microbiota: if this function is handled at its best it can positively affect the expressiveness and course of the following alcoholic fermentation. In fact, wines made with the synergic protection of X-PRO® GRAPES since the pressing stage, result cleaner, with improved expression and character, yet pleasantly balanced, being preferred by the consumer.

Excellent to be included in protocols with the purpose to reduce sulfites in wines, improving the shelf life naturally. It also is very interesting for ORGANIC and vegan-friendly protocols.



APPLICATIONS

X-PRO® GRAPES is recommended in white and rosé juices, added directly in the press or before the alcoholic fermentation (in the press pan, for cold-settling, etc.) to improve yield and result in the clarifications and provide a redox stability on the juice and finished wine as well. The protection effect on the redox is extended after either cold-settling or flotation.

Following below the main advantages:

- Fast clarification,
- Targeted fining effect and polyphenols protection
- Preservation over time of varietal aromatics.

Regarding this last aspect, X-PRO® GRAPES has a key role in LOW SO₂ vinification programs, which tend to reduce the use of traditional antioxidants (sulfur dioxide, ascorbic acid...).

As an alternative to the traditional additions of sulfur dioxide, with these programs it's recommended the joint use of TI PREMIUM® SG, PREMIUM® STAB SG or PREMIUM® LIMOUSIN SG, the most functional tannin-based products for redox management. Which tannin-based product, will be selected according to the style and profile you're looking for.

When using X-PRO® GRAPES please comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve X-PRO® GRAPES in at least 10 parts of water, then add to the mass to be treated homogenizing carefully. It's possible to dissolve X-PRO® GRAPES directly in must.



DOSAGE

From 5 to 30 g/hL when used at the press stage. X-PRO® GRAPES is perfect for those procedures aiming to reduce the use of sulphites.



PACKAGING

0,5 kg poly laminate bags.



STORAGE

Keep in a cool and dry place. Close open packs carefully..



HAZARD

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