X-PRO® FINESSE

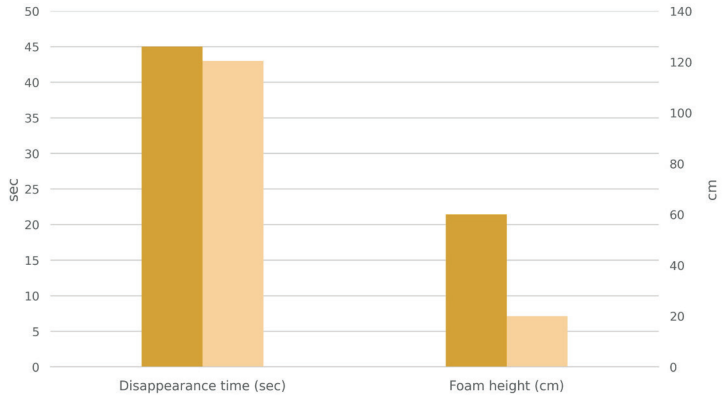
Specific inactivated yeast (SIY) for improving perlage and finesse in sparkling wines

X-PRO EXTRAORDINARY WINEMAKING

X-PRO® FINESSE effectively supports redox stability in sparkling wines and improves the finesse and quality of the perlage. It also has an effective action on colloidal stability, contributing partially to protein stabilization and to the prevention of colloidal precipitates.

Thanks to its characteristics, **X-PRO® FINESSE** provides:

- improved foam finesse and persistence in wines undergoing secondary fermentation, both in pressure tanks and in bottle
- management of the wine's redox profile and colour components
- greater softness and harmony on the palate, reducing the perception of bitter notes without compromising freshness or aromatic expression.



Foam quality parameters – disappearance time (sec.) and foam height (cm.) – in untreated wine (control) and wine treated with 10 g/hL X-PRO® FINESSE

APPLICATION

Sparkling	0,5 - 15 g/hL
Suitable for organic wine production	
ALLERGEN FREE	Allergen-free
Vegan product	
AO®	AURORAS® Technology

COMPOSITION AND APPEARANCE

Specific inactivated yeast (SIY) obtained through the X-PRO® process, characterized by a high content of readily available micro- and macromolecules.

Appearance: amber-coloured flakes.

BENEFITS

- Improved perlage and foam persistence
- Natural redox protection
- Easily dispersible in water
- Suitable for organic and vegan wine production
- Not classified as an additive

APPLICATIONS

X-PRO® FINESSE was developed for use during secondary fermentation, either in the liqueur de tirage or directly in the pressure tank.
X-PRO® FINESSE contributes to the wine's colloidal balance, promoting greater harmony on the palate, softness and sensory finesse.

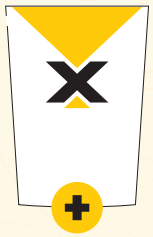
When using X-PRO® FINESSE, comply with the applicable legislation.

DIRECTIONS FOR USE

Dissolve X-PRO® FINESSE in at least 10 parts water, then add to the wine to be treated and mix thoroughly. X-PRO® FINESSE may also be dispersed directly in wine.

COMBOAPPROACH®
synergies for excellence

The combination of **X-PRO® FINESSE** and **VIW® BUBBLES** creates a specific synergy for sparkling wines, enhancing the finesse, creaminess and persistence of the perlage.



VIW® BUBBLES

FROM RESEARCH AND DEVELOPMENT

THE X-PRO® PROCESS

Five years of research led to the development of the **X-PRO®** Process (European Patent No. EP3561047), an innovative inactivation technology based on HPP (High Pressure Processing). This process preserves all the most active yeast components without the denaturation typically caused by other inactivation processes.

X-PRO® FLAKE FORM

The distinctive flake formulation of the **X-PRO®** range (Registered Community Design No. EM 007542857-001) promotes optimal dissolution and significantly reduces dust dispersion during winery operations.
This results in greater efficiency of use and reduced waste.

PACKAGING

0.5 kg packs.

STORAGE

Store in a cool, dry place.
Reseal opened packs carefully.

DOSAGE

5–15 g/hL during secondary fermentation, also in multiple additions.
0.5–3 g/hL before bottling.

HAZARD CLASSIFICATION

Under current European regulations, the preparation is classified as non-hazardous.

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