X-PRO® GRAPES

Specific inactivated yeast combined with fungal-origin chitosan for proper redox management of musts

X-PRO EXTRAORDINARY WINEMAKING

X-PRO® GRAPES combines X-PRO® inactivated yeast with selected fungal-origin chitosan to provide effective protection and targeted refinement of the most readily oxidizable polyphenols, with long-lasting effects on the redox stability of the resulting wines.

The use of **X-PRO® GRAPES** during crushing and in must:

- improves clarification and reduces suspended solids
- promotes the selection of a more favourable microbiota
- helps reduce metal cations
- is ideal for obtaining clean, more expressive and distinctive wines
- improves redox stability and naturally extends shelf life
- helps preserve varietal aromatic compounds over time

ANALYTICAL DETERMINATION		U.O.M.	PINOT GRIS X-PRO® GRAPES	PINOT GRIS CONTROL
Volatile Acidity (enzymatic)		g/L	0,07	0,11
Catechins		mg/L	3,4	15
Total Polyphenols (F.C.)		mg/L	48,4	91,6
Turbidity		NTU	38,1	79,6
CIELab	L*	-	99,12	98,26
	a*	-	-0,94	-0,72
	b*	-	2,81	5,00

Analytical parameters of a must with and without the addition of X-PRO® GRAPES.

APPLICATION

Red wines	5 - 30 g/hL
Rosè wines	5 - 30 g/hL
White wines	5 - 30 g/hL
Sparkling	-

Suitable for organic wine production

ALLERGEN FREE — Allergen-free

Vegan product

AURORAS® Technology

COMPOSITION AND APPEARANCE

Product based on specific inactivated yeast (SIY), obtained through the X-PRO® process, with a high polysaccharide content and combined with selected fungal-origin chitosan (*Aspergillus niger*).

Appearance: amber-coloured flakes and powder.

BENEFITS

- Improves microbiota composition during must processing
- Promotes controlled pre-fermentation clarification
- Protects must colour and aroma
- Natural redox protection
- Stabilizing action
- Helps limit sulphite use;
- Suitable for organic wine production
- Not classified as an additive
- Easily dispersible in water

APPLICATIONS

X-PRO® GRAPES is ideal for use in must from the crushing stage or during the phases preceding alcoholic fermentation, such as draining or settling. Redox protection is maintained after both static settling and flotation.

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

DIRECTIONS FOR USE

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

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COMBOAPPROACH®
synergies for excellence

As an alternative to the traditional addition of sulfur dioxide, the combined use of **X-PRO® GRAPES** and **PREMIUM® UVA SG** is recommended for effective redox management.

PREMIUM® UVA SG

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 and 15 kg packs.

STORAGE

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

DOSAGE

5–30 g/hL.

HAZARD CLASSIFICATION

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

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