

X-PRO®



# X-PRO®

## IDENTITY RED

**SPECIFIC INACTIVATED YEASTS WITH STABILIZING EFFECT,  
TO NATURALLY MAINTAIN RED WINES' FRAGRANCE**



### COMPOSITION

Specific inactivated yeast originated by the innovative X-PRO® Process, characterized by high content in polysaccharides, mannoproteins and lipid substances.



### CHARACTERISTICS

X-PRO® is a revolutionary research project by Enologica Vason that aims to enhance the wine identity, preserving and enhancing the natural transformation process and the evolution of the raw material. No chemical substances, no additives but the precise intention to benefit from the innate and well-known stabilizing capacities of the fundamental components of the micro-organisms of wines. This has been made possible thanks to a completely innovative lysis procedure that preserves all the natural characteristics. The X-PRO® Process is carried out in conditioned ambient, at a low temperature and without any exogenous enzymes. X-PRO® IDENTITY RED comes in a light-amber aggregate form, with a faint characteristic aroma. Easily dispersible in water, the solutions obtained are turbid. X-PRO® IDENTITY RED contributes to the preservation over time of the original identity of the wine, because it protects the varietal notes setting up a conservative redox system. On red wines can be used also in synergy with some conventional clarifiers to positively handle with already oxidized components. Particularly interesting the effect of reducing disharmonic sensations on the palate, bitter and vegetal ones overall, gently contributing to the final harmony. Interesting effect on the dryer sensations to make them less evident. It has been also observed that X-PRO® IDENTITY RED has a certain effect towards tartaric and color stabilization on red wines, respecting however their original identity.



### APPLICATIONS

X-PRO® IDENTITY RED can be added right away from the first steps after alcoholic fermentation, or after the second rack with fine lees, to interact with the natural content of antioxidants and in the color stabilization. We suggest to fraction dosages, perhaps as an alternative to the classic sulphur dioxide integrations, during the required cellar movements. Interesting in these phases the synergic action with COLORSTAB® SG, PREMIUM® COLOR SG or V TAN® SG in order to stabilize the colored matter of red wines. Interesting also the combined use with PREMIUM® LIMOUSIN SG or SMARTAN SG, with the intent to balance a vegetal or dry sensation with natural solutions. As an alternative X-PRO® IDENTITY RED can even be used during clarifying operations. X-PRO® IDENTITY RED acts on the wine bouquet only on its preservation, saving its original and varietal identity. Very discreet on the palate, brings elegance while integrating vegetal and bitter notes and dry tannins, balancing the overall mouthfeel.

**When using X-PRO® IDENTITY RED comply with the relative legal regulations in force.**

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### DIRECTIONS FOR USE

Dissolve X-PRO® IDENTITY RED in at least 10 parts of water, then add it to the mass to be treated carefully homogenizing. It is possible to dissolve X-PRO® IDENTITY RED directly on wine.



### DOSAGE

5 to 15 g/hL even in multiple additions in conjunction with fining or clarifying operations. In the final stages preceding bottling, doses can be significantly lower, for example 0.5 to 3 g/hL.



### PACKAGING

500 g poly laminated bags.



### STORAGE

Keep in a cool, dry place. Reseal open packs securely.



### HAZARD

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