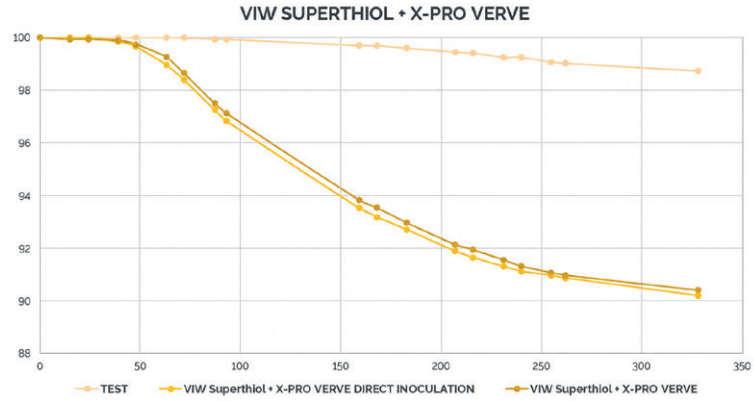
X-PRO® VERVE

A complete, 100% organic, new-generation fermentation activator.

X-PRO
EXTRAORDINARY WINEMAKING

X-PRO® VERVE is a complete fermentation activator that promotes steady fermentation kinetics and helps maintain the redox balance of the juice.

X-PRO® VERVE:
- provides a high organic contribution to YAN
- is rich in amino nitrogen, trace elements, sterols and cofactors
- contains no ammoniacal nitrogen sources, encouraging yeast to use organic nutrients required for the formation of enzyme complexes and aromatic compounds
- is ideal for producing wines that fully express their varietal character and terroir
- is suitable for organic and vegan wines



Fermentation kinetics of untreated juice (TEST), 20 g/hL VIW® SUPERTHIOL + 20 g/hL X-PRO® VERVE during rehydration, and 20 g/hL VIW® SUPERTHIOL + 20 g/hL X-PRO® VERVE by direct inoculation

APPLICATION

Red	20 - 40 g/hL
Rosé	20 - 40 g/hL
White	20 - 40 g/hL
Sparkling	20 - 40 g/hL

- Suitable for organic wine production
- ALLERGEN FREE — Allergen-free
- Vegan product
- AO® — AURORAS® Technology

COMPOSITION & APPEARANCE

Yeast autolysates and specific inactivated yeast obtained through the X-PRO® process, providing a high nutritional contribution.
Appearance: amber-coloured flakes and powder.

BENEFITS

- Ensures steady fermentation
- Ideal for low-sulphite winemaking
- Natural redox protection
- Prevents sensory deviations
- Allergen-free
- Suitable for organic and vegan wines
- Not classified as an additive
- Readily dispersible in water

APPLICATIONS

X-PRO® VERVE may be used from rehydration and/or during the early stages following yeast inoculation. It is suitable for both rapid rehydration procedures and direct inoculation.
In addition to ensuring steady fermentation, X-PRO® VERVE helps manage the redox balance of the juice/wine, maintaining a balanced system that is ideal for producing expressive, clean wines.
Suitable for low-sulphite winemaking, it may also be used to produce wines with high potential alcohol.

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

DIRECTIONS FOR USE

Dissolve X-PRO® VERVE in water at a ratio of 1:5, then add to the juice or fermenting juice and mix thoroughly.

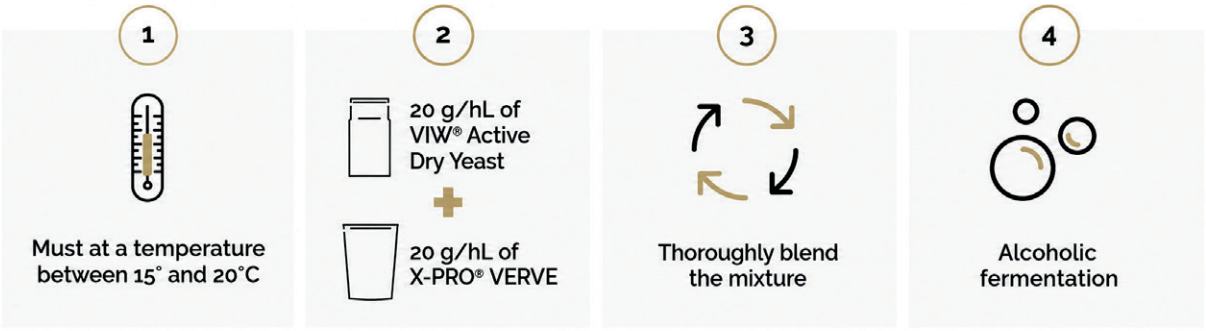
Rapid rehydration: disperse the yeast 1:10 in non-chlorinated water (15–20 °C) with 20 g/hL X-PRO® VERVE. Mix thoroughly and aerate correctly. Wait 15 minutes, then inoculate.

Direct inoculation: add directly to the juice at 15–20 °C, at a dosage of 20 g/hL X-PRO® VERVE. Use in combination with yeasts from the VIW® range is recommended.

Enologica Vason S.p.A. | Via Nassar. 37 - 37029 S. Pietro in Cariano (VR) - Italy | Tel +39 045 6859017 | infovason@vason.it | www.vason.com

COMBOAPPROACH®
synergies for excellence

When used with 20 g/hL **X-PRO® VERVE**, yeasts from the **VIW®** range may be inoculated directly into the juice without rehydration, simplifying winery operations and making fermentation start-up faster and more practical.



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

20 to 40 g/hL during rehydration and the early stages of fermentation.

HAZARD CLASSIFICATION

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

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