

X-PRO®



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VERVE

FERMENTATION ACTIVATOR AND BIO-REGULATOR



COMPOSITION

Yeast autolysed and inactive yeasts with high nutritional content.



CHARACTERISTICS

X-PRO® VERVE is an integral fermentation activator, brand new concept. Its composition, the result of extensive studies and experimentation, takes into account the best obtainable results with the X-PRO® yeast derivatives production process. This refers to physical processes conducted in an anaerobic environment that keep the structures of the precious nutritional features naturally contained in fresh yeast, intact.

The X-PRO® process applied to the production of activators for fermentation is able to ensure integral products, very rich in micro-elements and cofactors, which simultaneously possess remarkable nutritional characteristics and duly regulate redox, in order to preserve the primary aromas of the grapes and to naturally re-balance the oxidative reactions on the polyphenolic matrix.

Comprised of inactive and autolysed yeasts rich in sterols, micro-elements, cofactors, X-PRO® VERVE deliberately does not contain ammoniacal nitrogen sources, so as to induce the yeast to use organic elements, necessary for the formation of enzymatic complexes, aromatic substances, etc.

X-PRO® VERVE ensures a high organic intake of APA, with considerable bio-regulation and fermentation effect.



APPLICATIONS

X-PRO® VERVE can be used from the very rehydration and/or in the initial stages following yeast inoculation (*). In the first case, it is possible to inoculate the yeast after only 15 minutes, using a "quick procedure" (**). With the adoption of X-PRO® VERVE a particular fermentation serenity is observed, induced by the right amounts of fine ammoniacal nitrogen, micro-elements, sterols and cofactors, important for maintaining a greater active sulphur dioxide fraction in the wine, with limited production of acetaldehyde and ketoacids (**).

At the same time, the unique capacity of X-PRO® products to regulate redox makes it possible to prevent phenomena of reduction, maintaining a balanced system, ideal for the production of expressive and clean wines.

Suitable for vinification processes with low sulphite levels, it is also helpful for creating wines with high alcohol percentages.

Excellent for second fermentation, in the production of fine sparkling and spumanti wines.

To use X-PRO® VERVE, comply with the laws in force on the matter.

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DIRECTIONS FOR USE

X-PRO® VERVE easily dissolves in water at a ratio of 1:5; then add to the must or must-wine, carefully homogenising.

Quick rehydration procedure ()** - Incorporate 20 g/hL of X-PRO® VERVE and LSA in 10 parts of non-chlorinated water, at a temperature of 15-20°C and containing 1% sugar. Shake well to aerate and disperse the two products well, avoiding lumps. Wait 15 minutes and inoculate.

Direct inoculation - The yeasts of the VIW range, when used in conjunction with X-PRO® VERVE, can be inoculated "dry" directly into must (T = 15-20°C), without traditional rehydration. In the presence of 20 g/hL of X-PRO® VERVE, they are therefore "direct inoculation strains".



DOSAGE

In normal vinification and in second fermentation from 20 to 40 g/hL.



PACKAGING

0.5 kg poly laminate bags.



STORAGE

Store in a cool and dry place. Accurately close the canisters again after opening.



HAZARD

According to European legislation in force, the preparation is classified as non-hazardous.

BIOGRAPHICAL REFERENCES:

(*) "Changes in Wine as a Consequence of Nitrogen Supplementation in Grape Must" (Agostino Cavazza, Istituto Agrario di San Michele / Italy, M. Caputo, E. Bocca, R. Ferrarini, P. Giudici)

(**) "Acetaldeide? Limitarla si può" (E. Bocca, R. Ferrarini, Università di Verona/Italy, E. D'Andrea e E. Dai Prè)