



X-PRO® FINESSE

SPECIFIC INACTIVATED YEASTS WITH STABILIZING EFFECT, TO NATURALLY MAINTAIN THE FINESSE OF SPARKLING WINES AND TO IMPROVE THE PERLAGE



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® FINESSE comes in a light-amber aggregate form, with a faint characteristic aroma. Easily dispersible in water, the solutions obtained are turbid.

X-PRO® FINESSE has great interaction capacity with the redox potential, both in reduction management and in wine's oxidation, due to a specific action. It has been also observed that X-PRO® FINESSE has a partial effect on wine's protein stabilization and on colloidal precipitations. In a sensory level it can improve some dry or too-acid sensations, gently contributing to the final harmony and persistence on the palate. Interesting and unique in its action, X-PRO® FINESSE is ideal to enhance the elegance of sparkling wines, while improving finesse and duration of the perlage.



APPLICATIONS

The main use for X-PRO® FINESSE is during the secondary fermentation (Prise de mousse), used for both the preparation of the *liqueur de tirage* or in the pressure tank, throughout the entire refermentation process.

X-PRO® FINESSE is discreet at a sensory level, it acts on the wine's bouquet only in its preservation, improving the finesse on the palate. It has clear capacities on enhancing the perlage's characteristics and the foam's persistence.

When using X-PRO® FINESSE comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve X-PRO® FINESSE 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® FINESSE directly on wine.



DOSAGE

5 to 15 g/hL even in multiple additions in conjunction with the operations for secondary fermentation. In pressure tank, during finishing phases 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.