

X-PRO® BATONNAGE

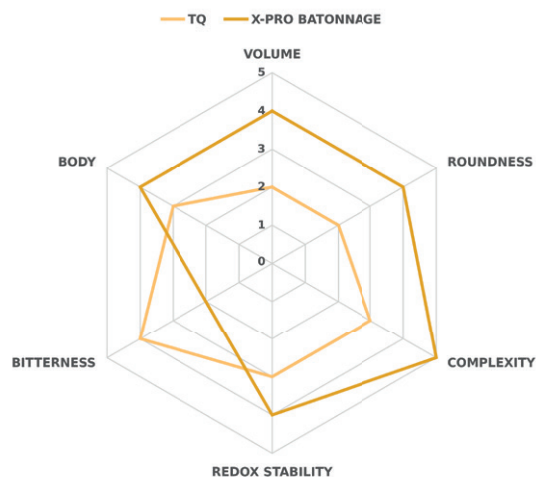
X-PRO
EXTRAORDINARY WINEMAKING

Product based on a specific inactivated yeast with a high polysaccharide content, combined with selected fungal-origin chitosan

The use of **X-PRO® BATONNAGE** during wine maturation increases the polysaccharide content of the wine, effectively supporting ageing on fine lees. This helps improve structure, balance and sensory complexity, enhancing the wine's qualitative characteristics.

The combination of inactivated yeast obtained through the **X-PRO®** process and selected fungal-origin chitosan provides a synergistic action that helps to:

- promote the release of relevant macromolecules during maturation, increasing sensory complexity and improving wine stability;
- support the natural balance of the wine's redox profile, with positive effects on its sensory and colour characteristics;
- help prevent microbiological spoilage and oxidative phenomena, preserving wine quality over time.



Comparison of the sensory profile of the untreated sample (TQ) and the sample treated with 5 g/hL X-PRO® BATONNAGE.

APPLICATION

●	Red wines	5 - 15 g/hL
●	Rosè wines	5 - 10 g/hL
●	White wines	5 - 10 g/hL
●	Sparkling	-



Suitable for organic winemaking



No allergens



Vegan product



AURORAS® Technology

COMPOSITION AND APPEARANCE

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

Appearance: amber-coloured flakes and powder.

BENEFITS

- ✓ Improves the sensory profile of wines
- ✓ Natural redox protection
- ✓ Naturally extends wine shelf life
- ✓ Ideal for wines with low sulphite content
- ✓ Allergen free
- ✓ Suitable for organic and vegan wine production
- ✓ Not classified as an additive
- ✓ Readily dispersible in water



APPLICATIONS



X-PRO® BATONNAGE is recommended during maturation to increase sensory complexity and improve wine stability, both in terms of redox balance and microbiological stability. In white wines, it promotes greater aromatic purity and a better perception of volume and roundness. In red wines, it helps soften vegetal notes, enhancing balance and aromatic expression.

When using X-PRO® BATONNAGE, comply with the applicable regulations.

DIRECTIONS FOR USE



Thoroughly dissolve the required amount of **X-PRO® BATONNAGE** in 10 parts of cold water, then add to the wine and mix thoroughly. Do not store the dissolved product; use it within a few hours.

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 packs.



STORAGE

Keep in a cool, dry place. Reseal opened packs.



DOSAGE

5 to 10 g/hL for white and rosé wines.
5 to 15 g/hL for red wines.

WARNING:

EC legal limit for X-PRO® BATONNAGE:
50 g/hL.



HAZARD CLASSIFICATION

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

