

X-PRO® IDENTITY WHITE

Specific inactivated yeast (SIY) with a stabilizing action, designed to naturally preserve freshness in white wines

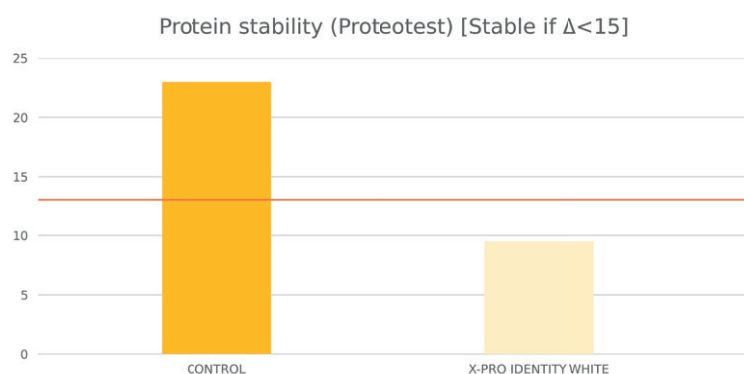
X-PRO
EXTRAORDINARY WINEMAKING

X-PRO® IDENTITY WHITE is a specific inactivated yeast (SIY) product formulated to preserve the wine's original identity over time by protecting its varietal aromatic profile.

The main characteristics of **X-PRO® IDENTITY WHITE** are:

- high activity against oxidized compounds
- selective action on polyphenols and the most bitter fractions
- management of colour compounds
- improved wine volume and freshness

Furthermore, **X-PRO® IDENTITY WHITE** helps improve protein and tartrate stability while fully respecting the product's original identity.



Protein stability measured with PROTEOTEST® in untreated wine (control) and wine treated with 5 g/hL X-PRO® IDENTITY WHITE after 5 months of contact

APPLICATION

- White wines 0.5 - 10 g/hL
- Rosè wines 0.5 - 10 g/hL



Suitable for organic wine production



Allergen-free



Vegan product



AURORAS® Technology

COMPOSITION AND APPEARANCE

Specific inactivated yeast (SIY) obtained through the X-PRO® process, characterized by a high content of readily available micro- and macromolecules.

Appearance: amber-coloured flakes.



BENEFITS

- ✓ Imparts volume and enhances the wine's varietal and terroir expression
- ✓ Helps improve protein and tartrate stability in wines
- ✓ Natural redox protection
- ✓ Helps extend wine shelf life
- ✓ Suitable for organic and vegan wine production
- ✓ Not classified as an additive
- ✓ Easily dispersible in water



APPLICATIONS



X-PRO® IDENTITY WHITE can be added to wine from the end of alcoholic fermentation or at the second racking while on fine lees. Fractional additions are recommended, also as an alternative to conventional sulfur dioxide additions, at racking, thereby contributing to the protein and tartrate stability of the finished wine.

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

DIRECTIONS FOR USE



Dissolve X-PRO® IDENTITY WHITE in at least 10 parts water, then add to the wine to be treated and mix thoroughly. X-PRO® IDENTITY WHITE may also be dispersed directly in wine.



For optimal redox management, synergistic use with **TI PREMIUM® SG**, **PREMIUM® STAB SG** or **PREMIUM® LIMOUSIN SG** tannins is recommended.



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

Store in a cool, dry place.
Reseal opened packs carefully.



DOSAGE

5-10 g/hL post-fermentation, also in fractional additions.
0.5-3 g/hL before bottling.



HAZARD CLASSIFICATION

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

