

X-PRO® PROTECTION

Specific inactivated yeast rich in readily available micro- and macromolecules

X-PRO
EXTRAORDINARY WINEMAKING

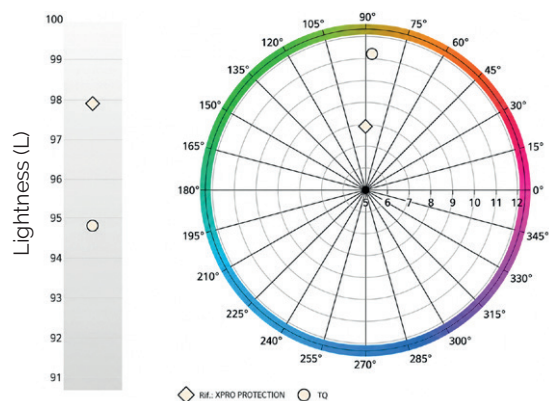
X-PRO® PROTECTION effectively supports the wine's redox stability, providing both corrective and preventive action against oxidation.

Thanks to these characteristics, **X-PRO® PROTECTION** acts on:

- Wine freshness
- Oxidisable/oxidised components
- Wine aromatic profile
- Polyphenols and bitter catechins

For these reasons, **X-PRO® PROTECTION** is a valid alternative to conventional fining agents.

X-PRO® PROTECTION has also been shown to have a partial effect on wine protein stabilisation and, more generally, to help reduce colloidal precipitation.



APPLICATION

●	Red wines	0,5 - 15 g/hL
●	Rosè wines	0,5 - 15 g/hL
●	White wines	0,5 - 15 g/hL
●	Sparkling	-



Suitable for organic wine production



Allergen-free



Vegan product



AURORAS® Technology

COMPOSITION & APPEARANCE

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

Appearance: amber-coloured flakes.



BENEFITS

- ✓ Preventive and corrective action on oxidisable/oxidised wine components
- ✓ Improves the perception of wine freshness
- ✓ Ideal for low-sulphite winemaking
- ✓ Suitable for use during fining
- ✓ Allergen-free
- ✓ Suitable for organic and vegan wines
- ✓ Not classified as an additive
- ✓ Readily dispersible in water



APPLICATIONS



X-PRO® PROTECTION is recommended from the earliest stages of winemaking through to final fining. Dosages may be split and applied during racking.

It is particularly effective in low-sulphite protocols, providing a valid alternative to conventional additions of sulfur dioxide.

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

DIRECTIONS FOR USE



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



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



TI PREMIUM® SG
PREMIUM® STAB SG
PREMIUM® LIMOUSIN SG

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

5–15 g/hL at crushing or in juice
5–10 g/hL post-fermentation, also in split additions.
0.5–3 g/hL before bottling.



HAZARD CLASSIFICATION

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

