**X-PRO® PROTECTION**

Specific inactivated yeast originated by the innovation in X-PRO® Process, with a quick release of intermediate, lipidic substances and polyphenols.

**X-PRO® IDENTITY WHITE** acts as the wine's savior, ensuring the complete inactivation of yeasts and varietal identity. Very efficient on fine precipitations, integrating yeasts and bitter notes and other bitterness, balancing the overall bouquet and tannins. 

It has a great reductive capacity and allows to prevent oxidation, offering high redox stability in treated wines, but also ensures a marked activity on mouthfeel and taste balancing the overall bouquet and tannins.

Dissolve X-PRO® PROTECTION in 10 parts of water.

**Dosage:** 5 to 30 g/hL during fining and clarifying operations.

**X-PRO® IDENTITY RED**

Specific inactivated yeast originated by the innovation in X-PRO® Process, characterized by high content of polyphenols, lipids, and polyunsaturated fatty acids.

**X-PRO® FINESSE** is a great alternative to some conventional clarification processes since has been demonstrated that it does not create instabilities or modify the wine's bouquet, but even at the last stages of the winemaking process.

Directions of use: dissolve X-PRO® IDENTITY RED in 10 parts of water.

Dosage: 5 to 15 g/hL during secondary fermentation, during as well as during fining and clarifying operations.

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