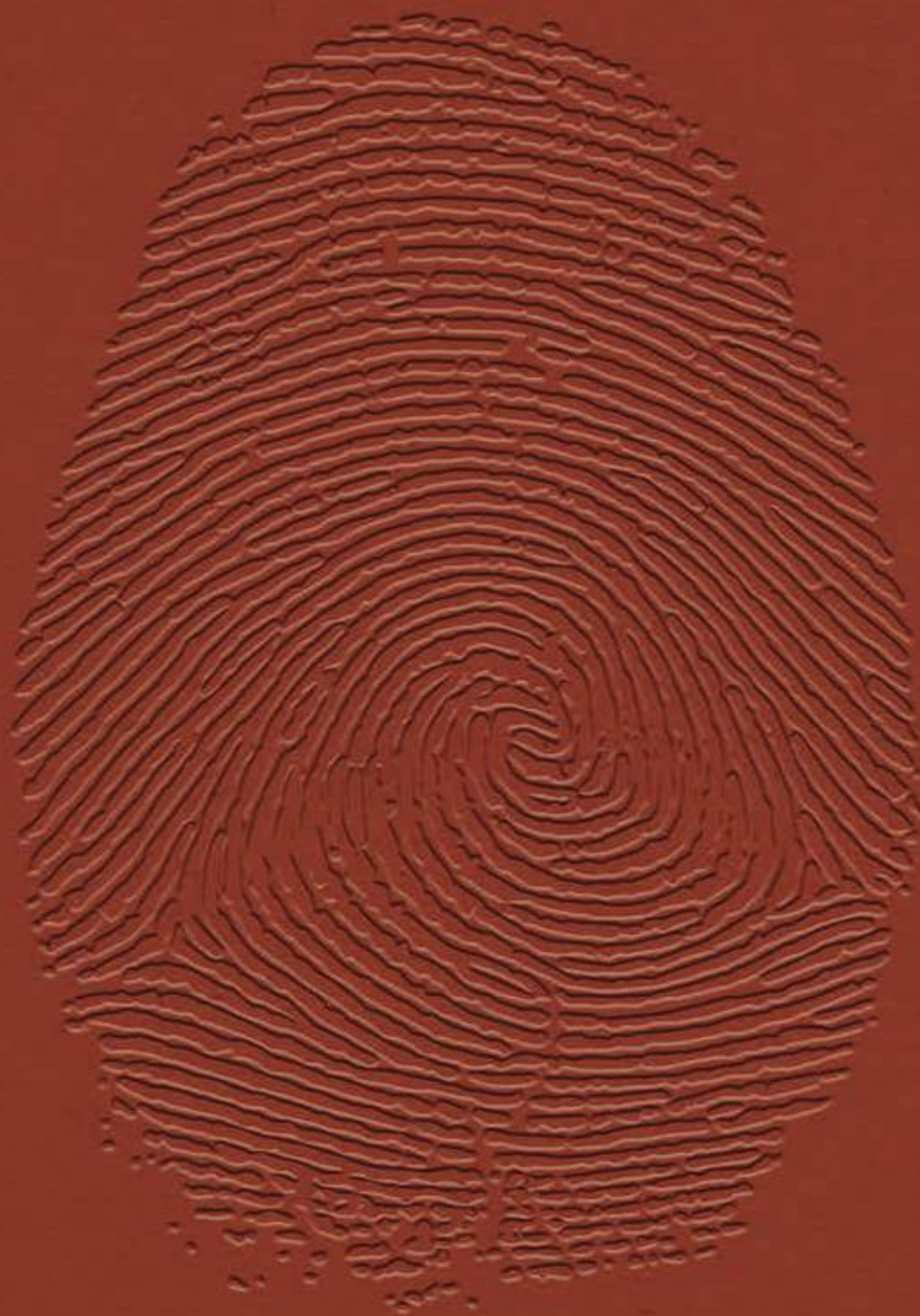


VASONGROUP



IMPRONTA
VASONBOOK • ENGLISH



I M P R O N T A

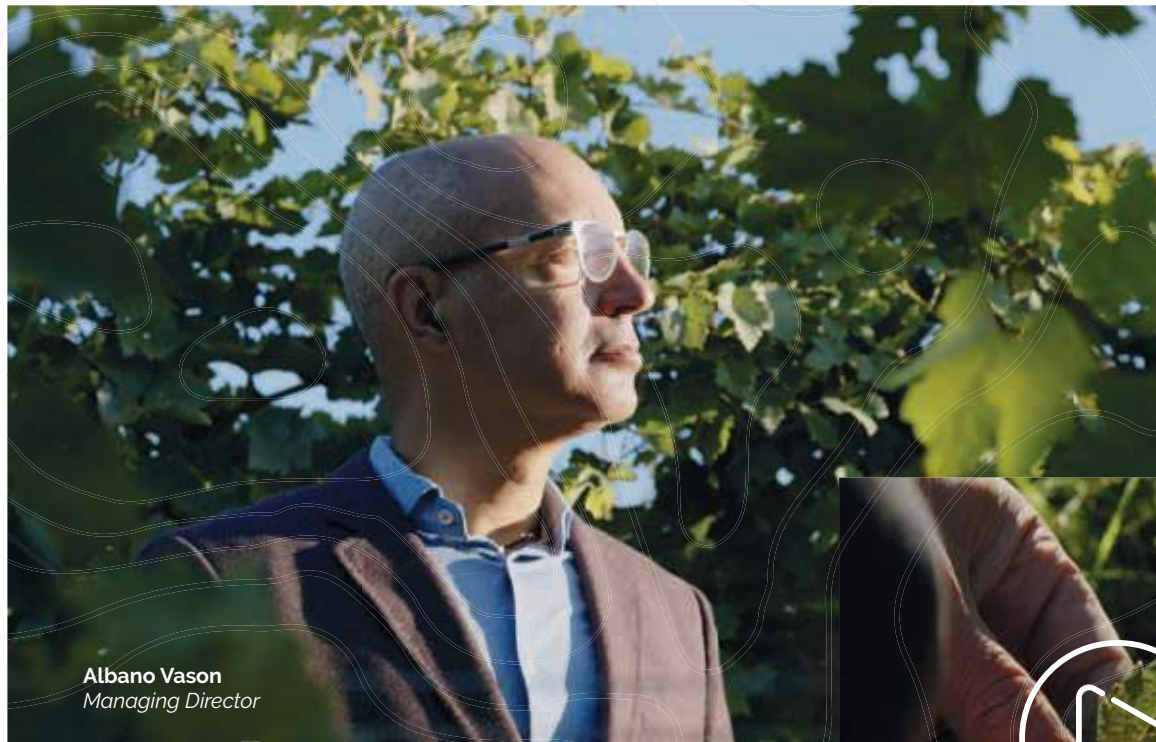
Our life is made of transformations.
Hands and mind are attuned to
metamorphosis and seem to be made to
continuously create new emotions.

Along the wine route, nothing seems to stay
the way it started. And yet if you look closely,
from above, there is a fingerprint: made of
choices, talent and the right materials.

And we know that unmistakable harmonies
take shape from unique things.

As it is with wine.

I NEVER STOP THINKING ABOUT THE FUTURE



Albano Vason
Managing Director

BECAUSE THE FUTURE IS TODAY



WATCH THE VIDEO

We continue to evolve, to give wine new meanings and to always be on the side of producers, looking for their signature.



I never stop thinking about the future, because the future is today.

Nature is an example of this: it focuses on change to keep itself in balance, without waste. Each transformation is an opportunity for its ecosystem.

And we are part of it, too. **A trace.**

We have been working for more than half a century alongside wine lovers. This is not something that can be improvised. We know the processes and we have even contributed to their creation. If we are still credible, it is because we have asked ourselves a simple question: **what do tomorrow's consumers expect?**

The companies in the group have consolidated a scientific approach to find concrete, repeatable and cutting edge solutions.

But this is not enough. Today, the answers to tomorrow's questions are **transparency, responsibility and sustainability.**

It is all about vision. The market demands it. The nature demands it. We are committed to changing things, to finding new solutions.

This is why we continue to evolve, to give wine new meanings and to always be on the side of producers, **looking for their signature.**

And now, as the market is about to change once again, we are here. Because our desire to change is the only thing that never changes.

Albano Vason



**OUR DESIRE TO
CHANGE IS THE ONLY
THING THAT NEVER
CHANGES.**

Indications and main references of the product.

-  Vegan product
-  Product suitable for ORGANIC productions
-  Certified ORGANIC product
-  Allergen-free
-  Management of wooden barrels
-  Suitable for flotation
-  Product suitable for Kosher productions



What macro categories to use our products in.

-  Product suitable for red wines
-  Product suitable for rosé wines
-  Product suitable for white wines
-  Product suitable for sparkling wines



Format that the product is sold in.



Recommended dosing for different types of products.

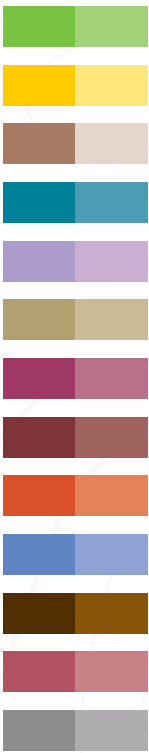


The products can contain additional COMBO APPROACH® information, i.e. the combination with other Enologica Vason products or with JUCLAS technologies.



Product or technology AURORAS®.

Showcase	06
Company Profile	08
Auroras®	26
ORGANIC	28
X-PRO®	32
X-TAN®	44
Enzymes	52
Flotation	60
Yeasts	66
Fermentation Nutrients	80
Tannins	86
Clarifying Agents	100
Stabilizers and Preservatives	118
Ageing	132
Filtration	136
Acidifiers and Deacidifiers	142
Protocols	143
Certifications	149
Product storage guide	150
Product index	152



SHOWCASE

X-TAN®



The new Enologica Vason tannin line

Enologica Vason's revolutionary research project continues with the creation of X-TAN®, a line of high-tech tannins originated from natural blends that enhance the identities of wines, grape varieties and original terroir. Together with the X-PRO® range, X-TAN® tannins are the natural answer to enhancing and protecting wine identity.

› See them on page 44



X-PRO®



Natural protection of wine identity

The range of inactive yeast products X-PRO® preserves the freshness of wine aromas and expression. Free of chemicals or additives, they preserve and enhance the natural process of transformation and evolution of the raw material.

› See them on page 32



DEALCOHOLISATION



The right alcohol level for every wine

Take advantage of dealcoholisation to reduce the blood alcohol concentration, without interfering with the original colour, structure and aromatic set. Read more about Mastermind® Remove.

› More on page 140

AURORAS®

Auroras® is a VASONGROUP brand that brings together a number of JUCLAS and Enologica Vason products, created to decrease the impact of oenological practice in wine. This results in a healthier product that respects the raw material and embraces the claims of transparency and responsibility demanded by consumers and international legislators.

ELECTRODIALYSIS
GAS MANAGEMENT
DEALCOHOLISATION
X-PRO®
X-TAN®

› More on page 26

AURORAS® ENLIGHTENING OENOLOGY



THE SYNERGY THAT CREATES VALUE

In 1966, this story began with a name: Giancarlo Vason. Winemaker and businessman, our founder had a **winning idea: to combine, for the first time, biotechnologies and plant engineering technologies**. Today this synergy continues to be our point of strength, enabling us to be **specialists in winemaking**, foremost seeking to provide solutions through the application of products.



Giancarlo Vason
Founder & President



VASONGROUP

VASONGROUP encapsulates the know-how of the winemaking industry. Here, research, consulting and performance come together to give life to innovative solutions and products for winemaking and the food industry around the world.

ENOLOGICA VASON

Enologica Vason produces and markets biotechnology and adjuvants for the wine and beverage industry. The offer is completed by laboratory services and analysis, to support the customer throughout the production process.

JUCLAS

Juice Clarification System is the beating heart of winemaking innovation, realizing state of the art plants and technologies for winemaking and the beverages sector. As the name suggests, it is known internationally for introducing the continuous clarification process for must: flotation.

STRUCTURED SOLUTIONS ALWAYS BY YOUR SIDE

Chemical Analysis: The Research and Development department is available for mutual innovation.

Laboratory Tests: on request, we run tests for tartaric stability, protein stability, clarification tests, filterability indexes and organoleptic assessment.

Quality System: our internal laboratories can autonomously perform quality tests on products, guaranteeing solutions that are always in line with the international standards in force.

Microbiological Controls: we perform these directly at your production plants or in the laboratory.

Customised Procedures: we offer full consultation with the aim of finding together the best procedure for intervention, that is able to adapt to the technologies already in use and the expected result for your products.

Sales: we place an extensive sales network at your disposal, across Italy and the world, composed of experts in the sector who offer consulting on the entire range of products.

*The services offered may vary by country.



LIQUID KNOWLEDGE.

If winemaking represents our tradition, all the rest is innovation. In the last years, we have been specialising in the beverage, brewing and food industries: a challenge that has put the entire Group to the test to respond to the most diverse needs.

How do we see ourselves in the future?
Supporting the best producers in the food and beverage industry.



WINEMAKING
WORLD



BREWING AND BEVERAGE
INDUSTRY



AGRICULTURE AND FOOD
INDUSTRY



Paola Vason
Head of Management and Administration



Albano Vason
Managing Director

BALANCED VALUES

We go wherever wine takes us.

The history of wine teaches us that there are no geographical limits and impossible challenges. If Giancarlo Vason laid the bases in the '60s, today his children Albano and Paola are taking the company around the world, with ambitious growth objectives. Our technology conquers all.

SYNERGY

The first company to offer the combination of winemaking adjuvants and technology

Our philosophy is based on the synergies of the various companies in the Group, who pursue excellence and work towards a single objective: to be a trusted partner alongside its customers.

LEGACY

For fifty years we have been observing the history of wine and have been the protagonists

While technologies and century-old traditions were changing, we were there, supporting change with research, commitment and the passion that distinguishes us. With this legacy the family, management and all of our collaborators guide the Group and its internationalisation towards the future.

EXCELLENCE

Improvement and innovation are our deep-rooted need, even more so than a philosophy

We are experts in the market, but we know how to listen with humbleness, constantly testing ourselves to build our future, and yours.

ENOLOGICA VASON: RESEARCH AND BIOTECH- NOLOGIES FOR WINEMAKING



With over 50 years of business under our belt, we offer know-how to winemaking consultants who face the every-day demands of the market, through opportunities and comprehensive services for the winemaking world.

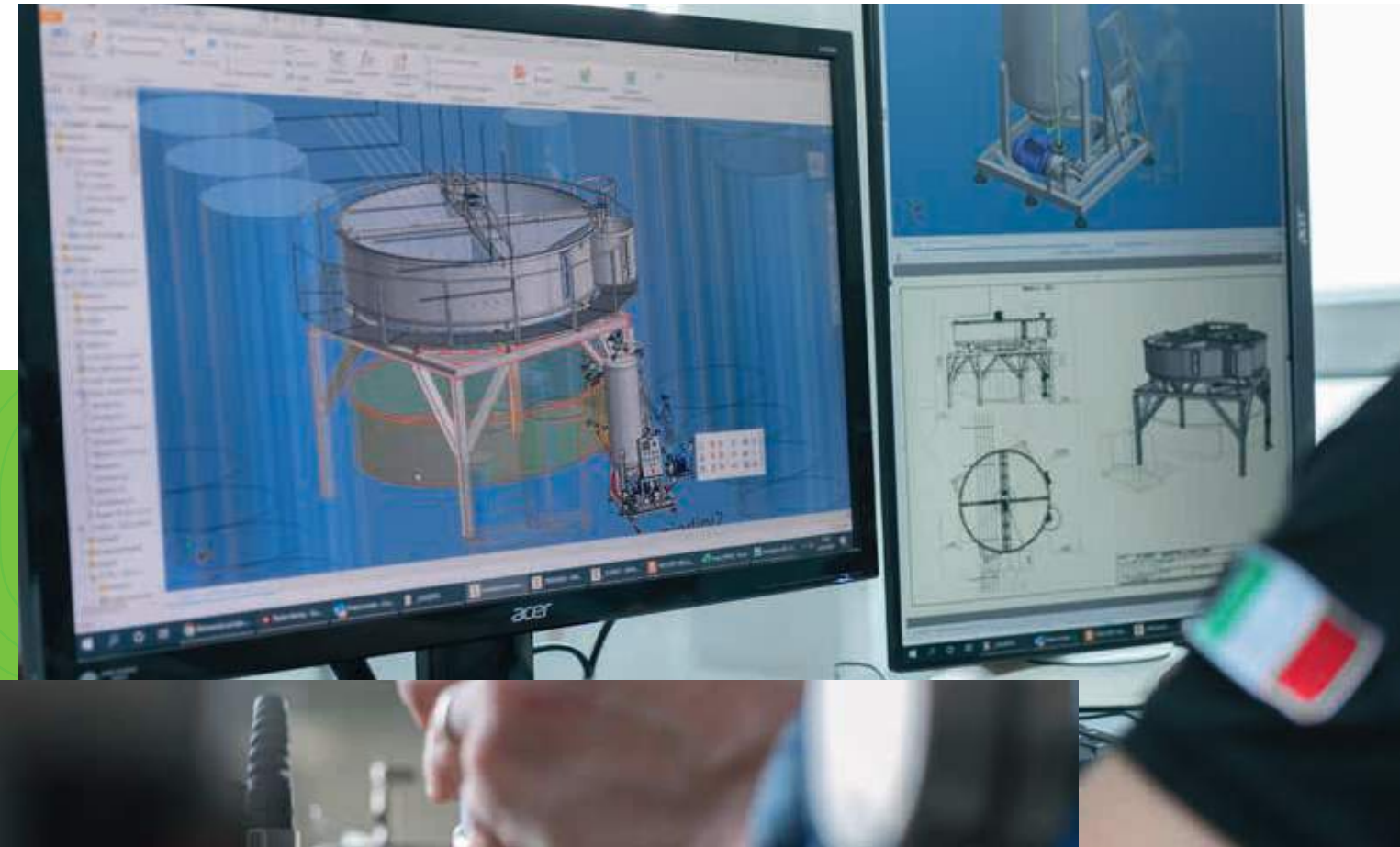
Enologica Vason is specialized in the selection and formulation of **products intended for the winemaking, food and beverage industry**: biotechnologies, adjuvants, traditional and allergen-free clarifying agents,

stabilizers and preservatives of natural origin. Our laboratories and our technical-sales service, active across the territory, follow the customer with the approach of a partner, more than a simple supplier.



JUCLAS
Advanced beverage systems

The team of professionals composed mainly of winemakers, and the company skills, guarantee an **all-round service** that accompanies the entire production process: research, individual plants, made-to-measure solutions, real time monitoring and laboratory tests aimed at optimising the industrial processes.



JUCLAS: TECHNOLOGICAL INNOVATION FOR WINEMAKING AND BEVERAGE

JUCLAS is a forward-looking company where tradition meets innovation.

The advanced Research and Development department designs and develops unique technologies for the winemaking and beverage sector. In fact, JUCLAS boasts a series of innovations used internationally, including flotation, tangential micro-filtration, the micro-oxygenation of must and wine, tartaric stabilization through electrodialysis and the automated rehydration process of active dry yeasts.



HEART AND MIND FOR EXPRESSIVE WINEMAKING

From corrective winemaking to precision winemaking, we arrive at expressive winemaking, our journey is only possible thanks to a superior knowledge of oenology and with more than fifty years of participation in the history of wine.



Expressive winemaking is our dearest philosophy: a support to give voice to your wine, enhancing its individual character, giving due value to its best notes and showcasing the unique qualities that distinguish it. We promote insightful choices and products that, throughout the whole transformation process, aim to maximize the integrity and expression of the wines, varietal tipicity and the land of origin.

THE AROMAS OF OUR LAND INSPIRE US

Winemakers have an unbreakable bond with their land. Their land gives them inspiration and raw materials, flavours and shapes. **VASONGROUP's roots are in Valpolicella**, a marvellous land that immediately brings to mind the ruby color of the wines and the famous hillside vineyards.

For us Verona and Valpolicella are a place of evolution: **we developed and pushed ahead until we reached the vineyards of both hemispheres**, finding new ideas and establishing new traditions. To those who choose us, we try to convey the same type of bond that we have with the land: we offer a launch pad to express oneself through wine and teamwork.



Enrico Bocca
Export Manager

Riccardo Rossini
Sales Manager Italy

KNOWLEDGE IS OUR TRUE PRODUCT

Project and operational consultation supported by our in-house laboratories, which we are very proud of. Thanks to them, we can respond to any request with precision and personalized approach.

The core of the consultancy approach is our **specialised sales team**: technical experts who interact with different professional figures in the client companies to obtain together the best quality result.

They bring the experience of **VASONGROUP** to the most remote wineries, optimising and adapting the intervention methods on a case-by-case basis.

THE FUTURE IS YET TO BE BUILT

- 55 Years of experience
- 3 Production sites
- 3 Internal laboratories
- 13 Patents
- 12 Distributed Trademarks
- 9 Partnerships with Research Institutes, Universities and Trade associations
- 6 Foreign subsidiaries and 31 Sales Partners around the world



From the first successes in the 1980's, every year **we invest 2% of our profits in Research and Development**, to support the scientific research in this sector and study the innovative technologies of the future.

We have chosen to set up three in-house laboratories in the name of the **VASONGROUP** philosophy: continuing to excel and anticipate the wine market has become part of our DNA.



Gianmaria Zanella
R&D Manager Enologica Vason





OUR FINGERPRINT AROUND THE WORLD

JUCLAS U.S.A. INC
Napa, CALIFORNIA

CABO SOUNION SA
Mendoza, ARGENTINA

JUCLAS PACIFIC PTY LTD
Adelaide, SOUTH AUSTRALIA

VASON CHILE LTDA
Rancagua, CHILE

VASON IBÉRICA SL
Tomelloso, Ciudad Real, ESPAÑA

VASON D.O.O.
Pola, CROAZIA

With 6 foreign subsidiaries in the most significant wine producing regions and 31 Sales Partners, VASONGROUP supports wine producers globally.

AURORAS®

ENLIGHTENING OENOLOGY

Auroras® is a VASONGROUP brand that brings together a number of JUCLAS and Enologica Vason products, created to decrease the impact of oenological practice in wine. This results in a healthier product that respects the raw material and embraces the claims of transparency and responsibility demanded by consumers and international legislators.

For enlightened oenology.

Dawn is not just a light show, it is the meeting of two different and distant entities, which together generate something wonderful. Just as when the purity of the raw material is combined with a technology that respects and enhances it. All this is Auroras: our unique and innovative vision of oenology.

A philosophy rooted in reality.

Auroras® is the vision of VASONGROUP. With it, we would like to present the best technology of JUCLAS and the innovative products of ENOLOGICA VASON, conceived and designed to reduce the impact of oenological practice on wine, returning a more authentic product that respects the work in the vineyard and is capable meeting the need for transparency and accountability both of the customer and of the new European and international regulations. It is a great opportunity for technological innovation in the world of wine and we do and will dedicate all our know-how and passion to it.

LESS ADDITIVES

ELECTRODIALYSIS

The physical technique that allows tartaric stability of wines, at room temperature and without the addition of additives.

› More on page 125

LESS SULPHITES

GAS MANAGEMENT

The correct management of dissolved gases for young red, white and rosé wines in winemaking, ageing and packaging.

› More on page 140

MORE BALANCE

DEALCOHOLISATION

Take advantage of dealcoholisation to reduce the blood alcohol concentration, without interfering with the original colour, structure and aromatic set.

› More on page 32

MORE IDENTITY

X-PRO®

The range of inactive yeast products, free of chemicals or additives, that preserve the freshness of wine aromas and flavours.

› More on page 44

MORE HERITAGE

X-TAN®

Line of high-tech tannins that enhance the identities of wines, grape varieties and original terroir.

ORGANIC

ORGANIC



MASTERVIN® BIO: Enologica Vason's products dedicated to the production of fine organic wines.



A line of certified ORGANIC products, dedicated to the production of organic wines.

Enologica Vason is committed to provide the maximum service to its customers, offering a broad range of products that are able to satisfy the needs of all markets, including Organic, for which there is a line of ORGANIC certified products.



MASTERVIN® BIO IST

Saccharomyces cerevisiae. A selected yeast strain to encourage clean fermentations with good varietal expression.

Refer page **76**



MASTERVIN® BIO GEL

Very pure swine gelatin characterised by a high surface electric charge and good tannin removal action.

Refer page **105**

YEASTS

CLARIFYING AGENTS



MASTERVIN® BIO V STARTER

This yeast hull fermentation nutrient provides yeast with the most suitable natural substances for clean fermentations.

Refer page **82**



MASTERVIN® BIO ARABAN SPRAY DRY

Integral long-chain levorotatory powder gum arabic, obtained from natural raw materials from Acacia vereck.

Refer page **121**

ACTIVATORS

STABILIZERS

Organic Legislation

The adjuvants used in organic wine production are governed by the Organic Legislation Reg (EC) n.1584/2018 in Europe and NOP in the United States. Below is the table of Enologica Vason products that can be used in the production of organic wines for those regions.

	EU	USA
YEASTS		
CLASSIC AROM	🇪🇺	🇺🇸
CLASSIC BAYANUS	🇪🇺	🇺🇸
CLASSIC EX2	🇪🇺	🇺🇸
CLASSIC RED	🇪🇺	🇺🇸
COMBO FRESHFRUIT	🇪🇺	🇺🇸
COMBO SAFEFRUIT	🇪🇺	🇺🇸
COMBO XT®	🇪🇺	🇺🇸
IFRUIT® RED	🇪🇺	🇺🇸
IFRUIT® WHITE	🇪🇺	🇺🇸
L.P.A.	🇪🇺	🇺🇸
MASTERVIN® BIO IST 	🇪🇺	🇺🇸
PREMIUM® 3MH	🇪🇺	🇺🇸
PREMIUM® BLOSSOM	🇪🇺	🇺🇸
PREMIUM® CHARDONNAY	🇪🇺	🇺🇸
PREMIUM® FRUCTO	🇪🇺	🇺🇸
PREMIUM® PROX	🇪🇺	🇺🇸
PREMIUM® ROUGE	🇪🇺	🇺🇸
PREMIUM SAUVIGNON	🇪🇺	🇺🇸
PREMIUM® SUPERTUSCAN	🇪🇺	🇺🇸
PREMIUM® TIOL	🇪🇺	🇺🇸
PREMIUM® ZEROPIÙ	🇪🇺	🇺🇸
PREMIUM® ZINFANDEL	🇪🇺	🇺🇸
VIW® CLEVER	🇪🇺	🇺🇸
VIW® FRESH	🇪🇺	🇺🇸
VIW® FRUITY	🇪🇺	🇺🇸
VIW® SMART	🇪🇺	🇺🇸
VIW® BUBBLE	🇪🇺	🇺🇸
VIW® SUPERTHIOL	🇪🇺	🇺🇸
VIW® PRACTICO	🇪🇺	🇺🇸

	EU	USA
VIW® SHIELD TD	🇪🇺	🇺🇸
VIW® SHIELD LT	🇪🇺	🇺🇸
ENZYMES		
EXTRARED L	🇪🇺	🇺🇸
BACTOZYM SPECIAL GRAIN		🇺🇸
DECAZYM®	🇪🇺	🇺🇸
FLOTTOZIMA® L	🇪🇺	🇺🇸
FLOTTOZIMA® P	🇪🇺	🇺🇸
FLOTTOZIMA® PLUS	🇪🇺	🇺🇸
MANNOZYM®		🇺🇸
THERMOZIMA	🇪🇺	🇺🇸
ZIMACLAR®	🇪🇺	🇺🇸
ZIMACLAR® FLOT	🇪🇺	🇺🇸
ZIMACLAR® PH 3	🇪🇺	🇺🇸
ZIMACLAR® PLUS	🇪🇺	🇺🇸
ZIMAFLOW		🇺🇸
ZIMAFRUIT®	🇪🇺	🇺🇸
ZIMARED® PLUS	🇪🇺	🇺🇸
ZIMAROM®		🇺🇸
ZIMASKIN®	🇪🇺	🇺🇸
ACTIVATORS		
THIAMINE HYDROCHLORIDE	🇪🇺	
BIAMMONIC PHOSPHATE	🇪🇺	
MASTERVIN® BIO V STARTER 	🇪🇺	🇺🇸
V ACTIV SCORZE	🌿	
V ACTIV CLEVER	🇪🇺	
V MALO ACTIV	🇪🇺	🇺🇸
V STARTER AROM	🇪🇺	🇺🇸
V STARTER FRUIT	🇪🇺	
V STARTER PREMIUM	🇪🇺	

KEY

EU

Organic Legislation Reg (EC) no.1584/2018

USA

NOP - National Organic Program (USA)*

●

Admitted

☼

Admitted as fermentation activator

🍷

Admitted as filtration adjuvant

✱

Use the equivalent Organic certified product

🇪🇺

Admitted conditionally. Send an email to infovason@vason.it for further information.

	EU	USA
V STARTER TF	🇪🇺	
TANNINS		
BARREL TAN® L	🇪🇺	
BODITAN	🇪🇺	
COLOR STAB	🇪🇺	
EASYTAN HARVEST	🇪🇺	
PREMIUM® COLOR	🇪🇺	
PREMIUM® LIMOUSIN	🇪🇺	
PREMIUM® LIMOUSIN SPECIAL	🇪🇺	
PREMIUM® STAB	🇪🇺	
PREMIUM® TOSTATO	🇪🇺	
PREMIUM® TOSTATO L	🇪🇺	
PREMIUM® UVA	🇪🇺	
PREMIUM® VINACCIOLO	🇪🇺	
PREMIUM® WHISKY LATTONE	🇪🇺	
SAFE TAN®	🇪🇺	
SMARTAN®	🇪🇺	
SMARTAN® FRUITY	🇪🇺	
SMARTAN® UVA	🇪🇺	
SMARTAN® ZEST	🇪🇺	
TAN® CLASSIC	🇪🇺	
TANNINO SPECIAL	🇪🇺	
TI PREMIUM®	🇪🇺	
TUTTIFRUTTI® RED	🇪🇺	
TUTTIFRUTTI® WHITE	🇪🇺	
V TAN®	🇪🇺	
V TAN® L	🇪🇺	
ALTERNATIVE TO WOOD		
SOFT	🇪🇺	🇺🇸
SPICE	🇪🇺	🇺🇸

	EU	USA
CLASSIC	🇪🇺	🇺🇸
ELEVAGE	🇪🇺	🇺🇸
STRUCTURE	🇪🇺	🇺🇸
HARVEST	🇪🇺	🇺🇸
CLARIFYING AGENTS		
30 SIL	🇪🇺	
40 SIL	🇪🇺	
ALBUCLAR® SPECIAL GRAIN	🇪🇺	🇺🇸
CARBOCROMOS®	🇪🇺	🍷
CARBOCROMOS® ENO	🇪🇺	🍷
CARBOCROMOS® SUPER	🇪🇺	🍷
CARBOCROMOS® WT	🇪🇺	🍷
CLARITO® BRETTLESS	🇪🇺	
CLARITO® SPRAY DRY	🇪🇺	
CLARITO® SUPERFLOW	🇪🇺	
DECAGEL®	✱	🇺🇸
FITOFERM	🇪🇺	
FITOPROTEINA P	🇪🇺	
FITOPROTEINA XP	🇪🇺	
FITOPROTEINA XP L	🇪🇺	
FLOTTOBENT®	🇪🇺	🇺🇸
FLOTTOCARB®	🇪🇺	🍷
FLOTTOGEL®	✱	🇺🇸
FLOTTOPLUS 2.0	🇪🇺	
FLOTTOPLUS 3.0	🇪🇺	
FPS	🇪🇺	🍷
GELAXINA® FLUID P	✱	🇺🇸
GELAXINA® PO.	✱	🇺🇸
MASTERVIN® BIO GEL 	🇪🇺	🇺🇸
MASTERVIN® COMPACT	🇪🇺	
MICOSORB® PLUS	🇪🇺	
PLUSGRAN®	🇪🇺	🇺🇸
PLUSGRAN® GEL	🇪🇺	🇺🇸
PLUSGRAN® JUICE KAPPA	🇪🇺	🇺🇸
PREMIUM® FISH	🇪🇺	
PREMIUM® GEL GRADO 1	✱	🇺🇸
PREMIUM® GEL GRADO 2	✱	🇺🇸
PREMIUM® GEL GRADO 3	🇪🇺	🇺🇸

	EU	USA
SMARTVIN® CARB	🇪🇺	🍷
SMARTVIN® FPS	🇪🇺	🍷
V BENTONITE	🇪🇺	🇺🇸
CLARITO BRETTLESS	🇪🇺	
KITOSMART	🇪🇺	
STABILIZERS AND PRESERVATIVES		
ASCORBIC ACID	🇪🇺	🇺🇸
ARABAN®	🇪🇺	🇺🇸
ARABAN® SPRAY DRY	✱	🇺🇸
ARABAN® SUPER	🇪🇺	🇺🇸
ESSEODUE BARRIQUE 10	🇪🇺	
EV GUM	🇪🇺	🇺🇸
FLAVOUR SAVE	🇪🇺	
ICON® GUM	🇪🇺	🇺🇸
MASTERVIN® BIO ARABAN SPRAY 	🇪🇺	🇺🇸
POTASSIUM-METABISULFITE	🇪🇺	
MPA	🇪🇺	
MPL	🇪🇺	
SMARTGUM®	🇪🇺	🇺🇸
SOLFO K L	🇪🇺	
TAN® FRUIT BLANC	🇪🇺	
TAN® FRUIT ROUGE	🇪🇺	
V ANTIOX	🇪🇺	
X-PRO®		
BACTOCLEAN	🇪🇺	
FINESSE	🇪🇺	☼
GRAPES	🇪🇺	
IDENTITY RED	🇪🇺	☼
IDENTITY WHITE	🇪🇺	☼
VERVE	🇪🇺	☼
PROTECTION	🇪🇺	☼
X-TAN®		
DEEP	🇪🇺	
WIDE	🇪🇺	
UP	🇪🇺	
SKILL	🇪🇺	
FULL	🇪🇺	

	EU	USA
PRODUCT FOR TARTARIC STABILITY		
BITARTRATO DI POTASSIO	🇪🇺	🇺🇸
TARTRATO NEUTRO DI POTASSIO	🇪🇺	
META V®	🇪🇺	
ACIDIFIERS / DEACIDIFIERS		
CITRIC ACID	🇪🇺	🇺🇸
TARTARIC ACID	🇪🇺	🇺🇸
L-LACTIC ACID	🇪🇺	🇺🇸
L-MALIC ACID		🇺🇸
POTASSIUM BICARBONATE	🇪🇺	
FILTRATION		
V PERLITE 2A	🇪🇺	🇺🇸
FILTRINE (V1, V3)	🇪🇺	🇺🇸
FILTRINE (V5, V7, V9, V10)	🇪🇺	
V CELL® 200	🇪🇺	🇺🇸
V CELL® 7	🇪🇺	🇺🇸
V CELL® MIX GRADO 1	🇪🇺	🇺🇸
V CELL® MIX GRADO 3	🇪🇺	🇺🇸
V CELL® PLUS (1,2,3,5)	🇪🇺	🇺🇸
V CELL® VACUUM	🇪🇺	🇺🇸
V MINERAL® (1, 3,5,7, VACUUM 9, VACUUM 10, VACUUM 12)	🇪🇺	🇺🇸

* Updated March 2023



x-pro®



SEE MORE



X-PRO[®]

EXTRAORDINARY WINEMAKING

THE NATURAL SOLUTION TO ENHANCE AND PROTECT THE IDENTITY OF WINE

The range of inactive yeast products, free of chemicals or additives, that preserve the freshness of wine aromas and tones.



EXCLUSIVE PATENT*
OF ENOLOGICA VASON S.p.A.



SUITABLE FOR THE
PRODUCTION OF ORGANIC
WINES



NOT CLASSIFIED AS ADDITIVE
PER REG. UE 2022/68

*Patent EP 3561047 • Patent No 007542857-001

THE X-PRO[®] PROCESS



Thanks to a 5-year study, X-PRO[®] has been developed, in a completely innovative way, making it possible to obtain inactivated yeasts through a process carried out under vacuum and at near-ambient temperatures.

We have developed a process that preserves all of the critical components of the yeast without any denaturation that inevitably occurs in thermal inactivation processes.

This innovation has allowed the development of a range of brand-new products, free of chemical substances or additives, that make use of the innate and now well-known stabilizing capacities of micro-organisms. A patented and innovative lysis method, the X-PRO[®] Process is carried out so as to fully protect the stabilizing characteristics of the compounds contained in the best fresh yeasts.

The result is a range of products that balance the palate, that preserve the freshness of the aromas and the visual qualities consistent with the original identity of the wine. **The products in the X-PRO[®] range are authorised for use in the production of organic wines. They are ideal in procedures to limit sulphites in wine.**





X-TAN[®]



FIND OUT
MORE



X-TAN[®]

EXTRAORDINARY WINEMAKING

THE NATURAL SOLUTION TO ENHANCE AND PROTECT THE IDENTITY OF WINE

A line of high-tech tannins originated from natural blends that enhance the identities of wines, grape varieties and original terroir.



SUITABLE FOR THE PRODUCTION
OF ORGANIC WINES

X-TAN[®] IS IDENTITY



A specific study developed by the **R&D Department of Enologica Vason**, Verona, has revealed how natural mixtures of valuable grape seeds, grape skins and woody elements, such as French and American oak, when integrated in the elaboration of tannins for oenological use, are able to interact with wines, with certain and controlled reactivities that contribute to interesting stabilisation processes.

X-TAN[®] is the line of high-tech tannins that enhance the identities of the wines, the grape variety and the original terroir.

Thus, from the blend of natural oenological matrices, the development of the new X-TAN[®] range, the tannins of Enologica Vason, five products:

X-TAN[®] DEEP

X-TAN[®] WIDE

X-TAN[®] UP

X-TAN[®] FULL

X-TAN[®] SKILL





X-TAN® tannins originate entirely from **natural blends of classic oenological matrices:** valuable grape seeds, grape skins and woody elements.

The experts at **Enologica Vason** were able to recognise the potential of these elements and their ability to interact with the wines, with certain and controlled reactivity ensured by accurate tests carried out by the Group's Control & Quality department.



X-TAN® are balanced and responsive blends of catechinic and ellagic tannins that, in a controlled manner, contribute:

- to direct oxygen consumption and antioxidasic capacity.
- to the reactivity towards proteins.
- to the stability of the wine colouring matter.

The preparation process of X-TAN® tannins involves a special step: the tannins undergo a special 'instantaneization' treatment, which promotes granulation. This step makes the product readily soluble in water, even cold water, respecting the delicate organoleptic qualities and preserving their technological expression.



Thanks to these characteristics, X-TAN® tannins contribute to enhancing the identity of wines, their grape variety and original terroir.

Together with the **X-PRO®** range, X-TAN® tannins are part of a production process that supports and enhances the identity of wines: the **ID PROCESS®**, the combination of physical interventions or natural adjuvants that contribute to oenological stabilisation without the use of additives.

PRODUCT INDEX

30 SIL	106	FILTRINA V 1	137	MASTERVIN® BIO V STARTER	82
40 SIL	107	FILTRINA V 3	137	MASTERVIN® COMPACT	106
ALBUCLAR® SPECIAL GRAIN	111	FILTRINA V 5	136	METABISOLFITO DI K	130
AMMONIC SULPHATE	84	FILTRINA V 7	136	META V®	128
ARABAN®	121	FILTRINA V 9	136	MICOSORB® PLUS	109
ARABAN® SPRAY DRY	120	FILTRINA V 10	136	MPA	129
ARABAN® SUPER	120	FITOFERM®	103	MPL	129
BACTOZYM® SG	58	FITOPROTEINA P	102	NEUTRAL K TARTRATE	142
BARREL TAN® L	92	FITOPROTEINA XP	102	PLUSGRAN®	107
BIAMMONIC PHOSPHATE	84	FITOPROTEINA XP L	103	PLUSGRAN® GEL	106
BITARTRATO DI K	128	FLAVOUR SAVE	130	PLUSGRAN® JUICE K	107
BODITAN SG	96	FLOTTOBENT®	107	POTASSIUM SORBATE	131
BOOSTER ACTIV PREMIUM®	84	FLOTTOCARB®	109	PREMIUM® 3MH	74
CARBOCROMOS®	108	FLOTTOGEL®	105	PREMIUM® BLOSSOM	74
CARBOCROMOS® ENO	108	FLOTTOPLUS® 2.0	102	PREMIUM® CHARDONNAY	74
CARBOCROMOS® SUPER	108	FLOTTOPLUS 3.0	102	PREMIUM® COLOR SG	96
CARBOCROMOS® WT	108	FLOTTOZIMA® L	54	PREMIUM® FISH	104
CITRIC ACID	142	FLOTTOZIMA® P	54	PREMIUM® FRUCTO	76
CLARITO® BACTOCLEAN	102	FLOTTOZIMA® PLUS	54	PREMIUM® GEL GRADO 1	104
CLARITO® FILTER RED	139	FOSFOACTIV PREMIUM®	82	PREMIUM® GEL GRADO 2	105
CLARITO® FILTER SUPER	139	FPS	109	PREMIUM® GEL GRADO 3	105
CLARITO® FILTER WHITE	139	FRAMMENTO® CLASSIC	135	PREMIUM® LIMOUSIN SG	93
CLARITO® FITO K	104	FRAMMENTO® ELEVAGE	135	PREMIUM® LIMOUSIN SPECIAL SG	93
CLARITO® SP	103	FRAMMENTO® HARVEST	135	PREMIUM® PROX	74
CLARITO® SPRAY DRY	111	FRAMMENTO® SOFT	135	PREMIUM® ROUGE	75
CLARITO® SUPERFLOW	104	FRAMMENTO® SPICE	135	PREMIUM® STAB SG	91
CLARITO BRETTLESS	103	FRAMMENTO® STRUCTURE	135	PREMIUM® SUPERTUSCAN	75
CLASSIC AROM	68	FUMARIC ACID	130	PREMIUM® TIOL	75
CLASSIC BAYANUS	68	GELAXINA® FLUID P	106	PREMIUM® TOSTATO L	93
CLASSIC EX2	68	GELAXINA® P.O.	106	PREMIUM® TOSTATO SG	93
CLASSIC RED	68	ICON® GUM	120	PREMIUM® UVA SG	90
COLORSTAB® SG	95	iFRUIT® RED	73	PREMIUM® VINACCIOLO SG	90
CRISTALLITE®	128	iFRUIT® WHITE	73	PREMIUM® WHISKY LATTONE SG	94
CRISTALLITE® SPECIAL	128	K-BICARBONATE	142	PREMIUM® ZEROPIÙ	75
D.A.P. ACTIV	83	KITOSMART	104	PREMIUM® ZINFANDEL	75
DECAGEL®	106	L-ASCORBIC ACID	130	PVI/PVP	110
DECAZYM®	55	L-LACTIC ACID 80%	142	PVPP	110
DIVERGAN® F	110	L-MALIC ACID	142	PVPP PLUS	110
D, L-MALIC ACID	142	L.P.A. - ACTIVATED YEAST PASTE	68	SAFE TAN® SG	91
EASYTAN® HARVEST SG	92	L-TARTARIC ACID	142	SMARTAN® FRUITY SG	96
ENOANTICROMOS	108	MANNOZYM®	58	SMARTAN® SG	92
ESSEODUE BARRIQUE 10	131	MASTERVIN® BIO ARABAN SPRAY DRY	121	SMARTAN® UVA SG	90
EV GUM	121	MASTERVIN® BIO GEL	105	SMARTAN® ZEST SG	97
EXTRARED L	56	MASTERVIN® BIO IST	76	SMARTGUM®	120

SMARTVIN® ACTIV	83	VIW® SHIELD LT	72
SMARTVIN® CARB	108	VIW® SHIELD TD	72
SMARTVIN® CLASSIC	83	VIW® SMART	70
SMARTVIN® FPS	108	VIW® SUPERTHIOL	71
SMARTVIN® PVPP	110	V MINERAL® 1	137
SOLFITAN® 40	130	V MINERAL® 3	137
SOLFITAN® 63	130	V MINERAL® 5	137
SOLFO K L	130	V MINERAL® 7	137
SORBOXAN®	131	V MINERAL® VACUUM 9	137
TAN® CLASSIC	91	V MINERAL® VACUUM 10	137
TAN® FRUIT BLANC	131	V MINERAL® VACUUM 12	137
TAN® FRUIT ROUGE	131	V PERLITE 2A	137
TANNINO SPECIAL SG	95	V STARTER AROM	82
THERMOZIMA®	56	V STARTER FRUIT	82
THIAMINE HYDROCHLORIDE	84	V STARTER PREMIUM®	82
TI PREMIUM® SG	90	V STARTER TF	82
TUTTIFRUTTI® RED	94	V TAN® L	97
TUTTIFRUTTI® WHITE	95	V TAN® SG	95
V ACTIV	84	X-PRO® BACTOCLEAN	37
V ACTIV CLEVER®	83	X-PRO® FINESSE	37
V ACTIV FERMISTAB	84	X-PRO® GRAPES	36
V ACTIV MALOSTAB	84	X-PRO® IDENTITY RED	37
V ACTIV PREMIUM®	83	X-PRO® IDENTITY WHITE	37
V ACTIV SCORZE	84	X-PRO® LIGHT	36
V ACTIV SUPER	84	X-PRO® PROTECTION	37
V ANTIOX®	130	X-PRO® VERVE	36
V BENTONITE	107	X-TAN® DEEP	50
V CELL® 7	138	X-TAN® FULL	50
V CELL® 200	138	X-TAN® SKILL	51
V CELL® MIX GRADO 1	138	X-TAN® UP	50
V CELL® MIX GRADO 3	138	X-TAN® WIDE	50
V CELL® PLUS 1	138	ZIMACLAR®	55
V CELL® PLUS 2	138	ZIMACLAR® FLOT	54
V CELL® PLUS 3	138	ZIMACLAR® PH3	55
V CELL® PLUS 5	138	ZIMACLAR® PLUS	55
V CELL® VACUUM	138	ZIMAFLOW	58
V CMC	128	ZIMAFRUIT®	56
V CMC L	128	ZIMARED® PLUS	56
V CMC L 20	128	ZIMAROM®	58
VIW® BUBBLES	71	ZIMASKIN®	55
VIW® CLEVER	71		
VIW® FRESH	70		
VIW® FRUITY	70		
VIW® PRACTICO	71		

VASONGROUP

Enologica Vason S.p.A.

Via Nassar, 37

37029 S. Pietro in Cariano (VR) Italia



+39 045 6859017



+39 045 7725188



infovason@vason.it



vason.com

JUCLAS S.r.l.

Via Mirandola, 49/A

ZAI 37026 Settimo di Pescantina (VR) Italia



+39 045 6702595



+39 045 6750691



infojuclas@vason.it



juclas.it