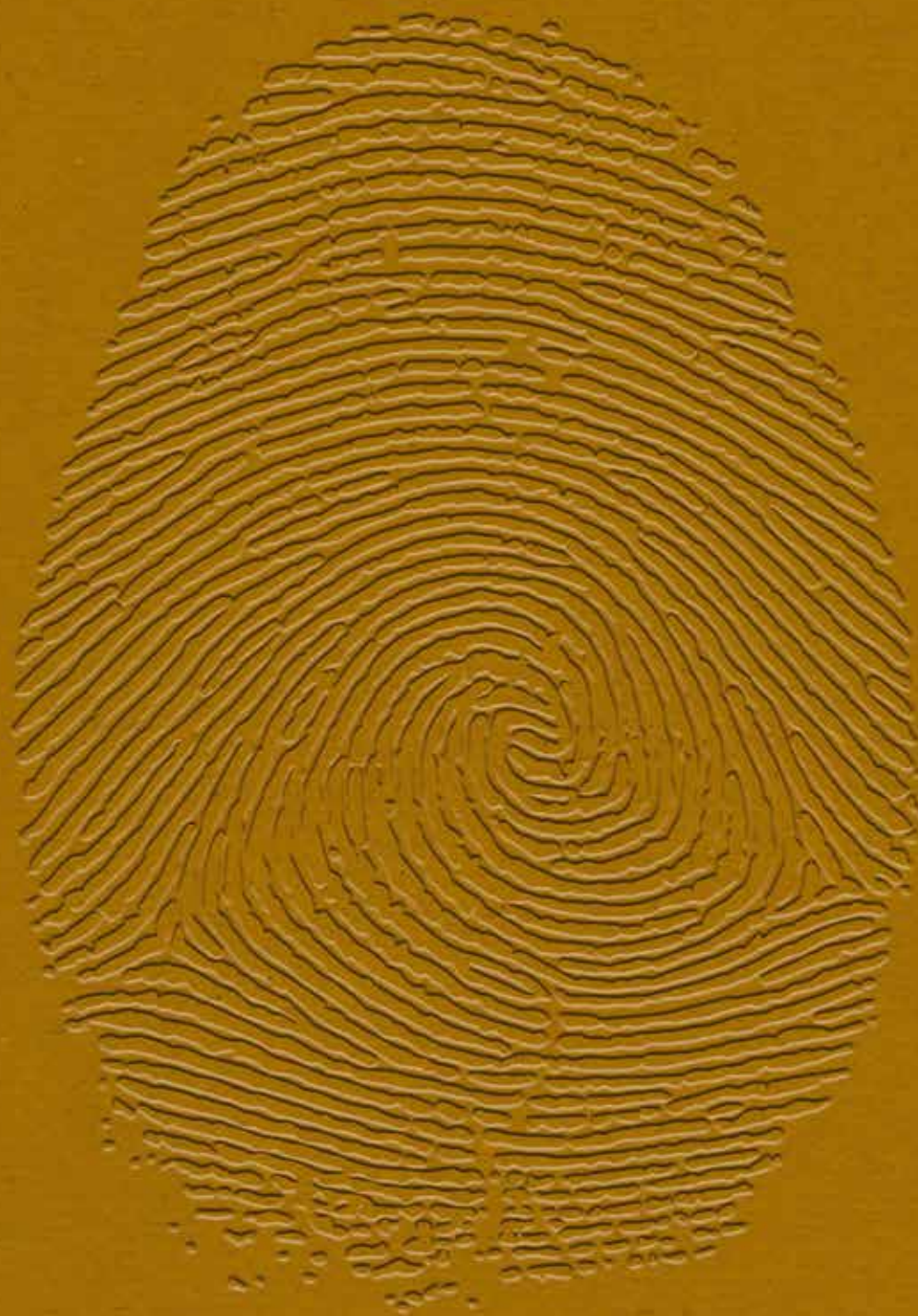


VASONGROUP



IMPRONTA

VASONBOOK21 • ENGLISH



IMPRONTA



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.**

KEY

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



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



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



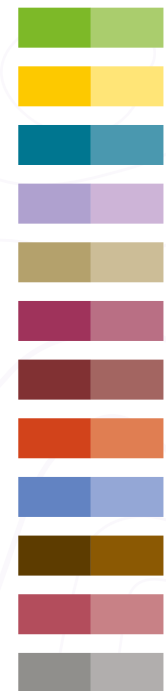
Format that the product is sold in.



Recommended dosing for different types of products.

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SHOWCASE

ICON® STAB and SMARTSTAB®

In the winemaking sector, the most important chemical-physical stabilization is the tartaric stabilization of wines, to prevent precipitation while maintaining the required clarity, and preserving the treated product over time, so that the wine's organoleptic identity is kept unaltered. See the new exclusive Enologica Vason products for tartaric stabilization.

› See them on page 106



ICON® GUM and SMARTGUM®

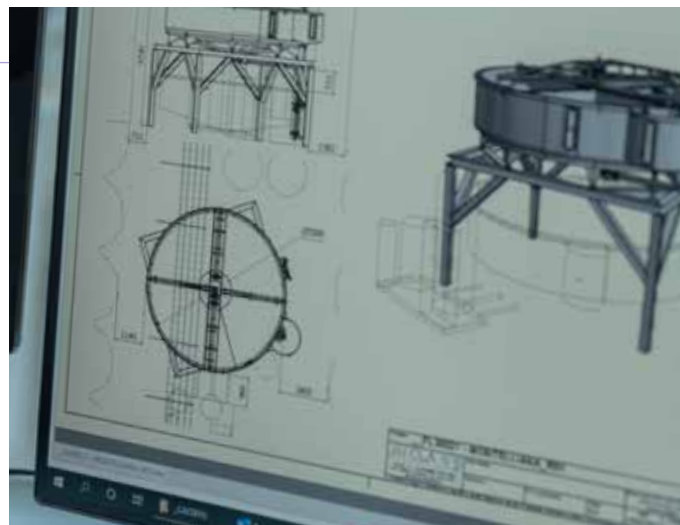
Enologica Vason, thanks to its know-how, was successful in creating two levorotatory gum arabics in solution, both perfectly filterable.

› See them on page 102

FLOTATION

The juice flotation process has been around for more than 30 years: intertwined with the founding of Ju.Cla.S., the invention of continuous clarification by flotation is used today in wineries for wine must processing.

› See all of the details on page 48



VIW® LINE

A constant dialogue with companies and listening to customers allows the Group to develop new solutions and consolidate existing ones. The new VIW® - Very Important Wine line falls within this philosophy, created to always provide our customers with the best products for Popular Premiums. A new line consisting of 4 yeasts: CLEVER and FRUITY for red wines, SMART and FRESH for white wines. With the VIW line, we want to give the right value to your Very Important Wine.

› See the complete line on page 58



X-PRO® Verve

The Enologica Vason Research and Development department presents X-PRO® Verve, the brand new and wholly yeast derived fermentation activator. X-PRO® Verve is the activator that is also applicable in low sulphite winemaking. Ideal for achieving wines where the full varietal expression and terroir is crucial, without any organoleptic interference, so as to produce wines that reflect the sense of origin.

› See them on page 34



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.

JU.CLA.S.

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.

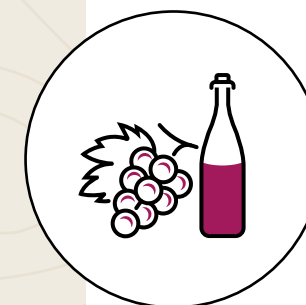
*The services offered may vary by country.



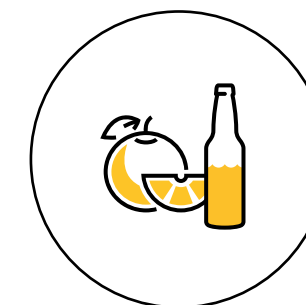
LIQUID KNOWLEDGE.

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.

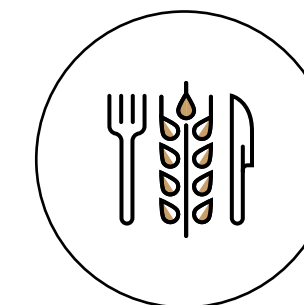
How do we see ourselves in the future?
Supporting the best producers in the food and beverage industry.



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

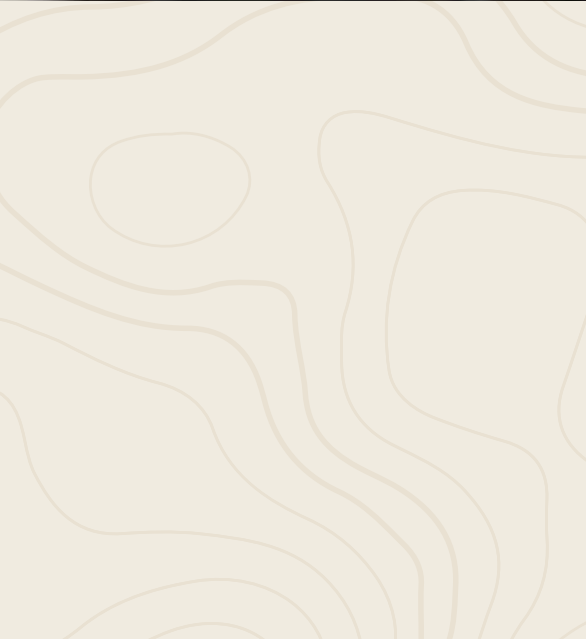
While technologies and century-old traditions were changing, we were there, supporting change with research, commitment and the passion that distinguishes us. With this legacy the family, management and all of our collaborators guide the Group and its internationalisation towards the future.

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.

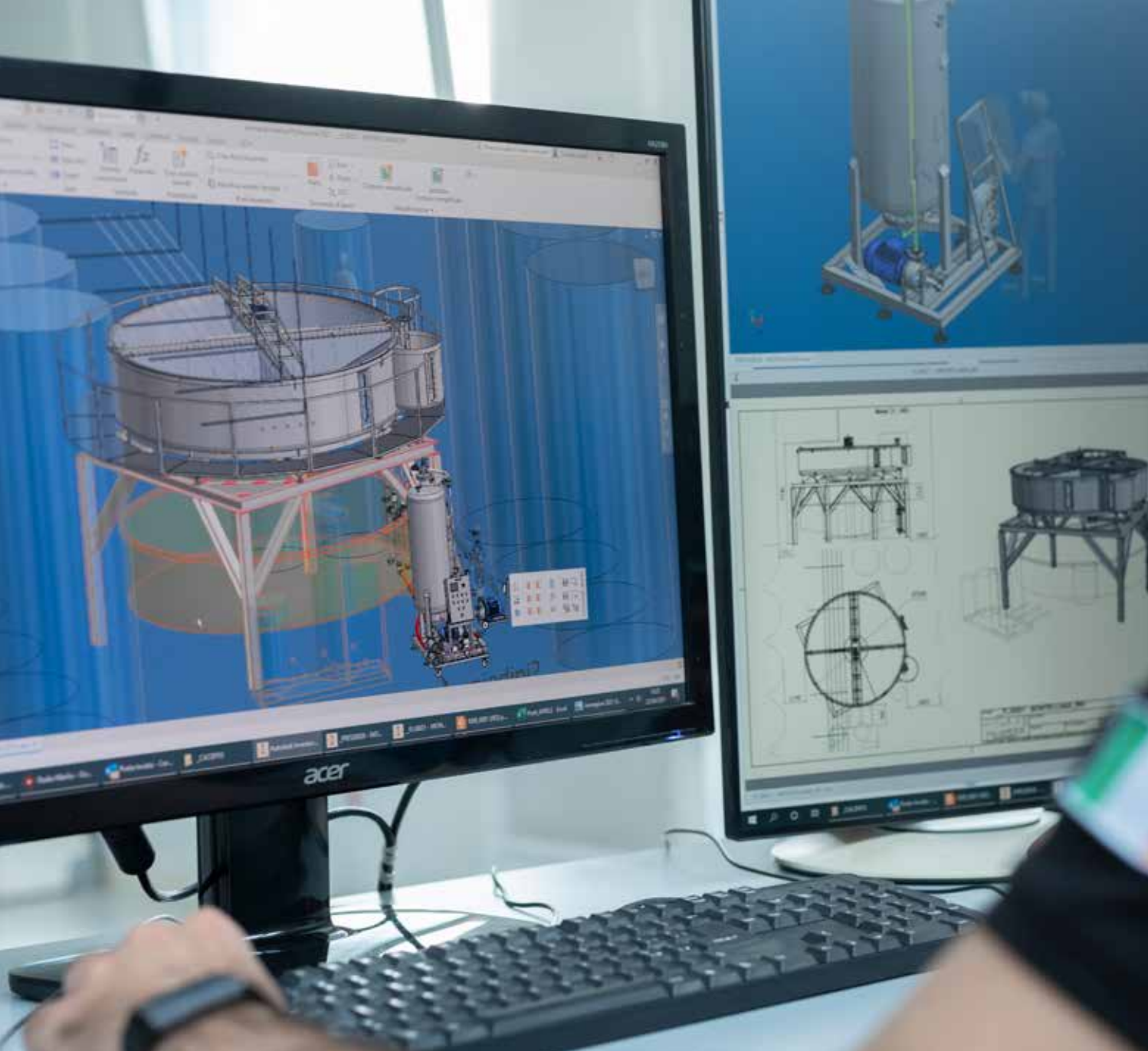
ENOLOGICA VASON: RESEARCH AND BIOTECH- NOLOGIES FOR WINEMAKING



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.



JU.CLA.S.: TECHNOLOGICAL INNOVATION FOR WINEMAKING AND BEVERAGE

JU.CLA.S. is a forward-looking company where tradition meets innovation.

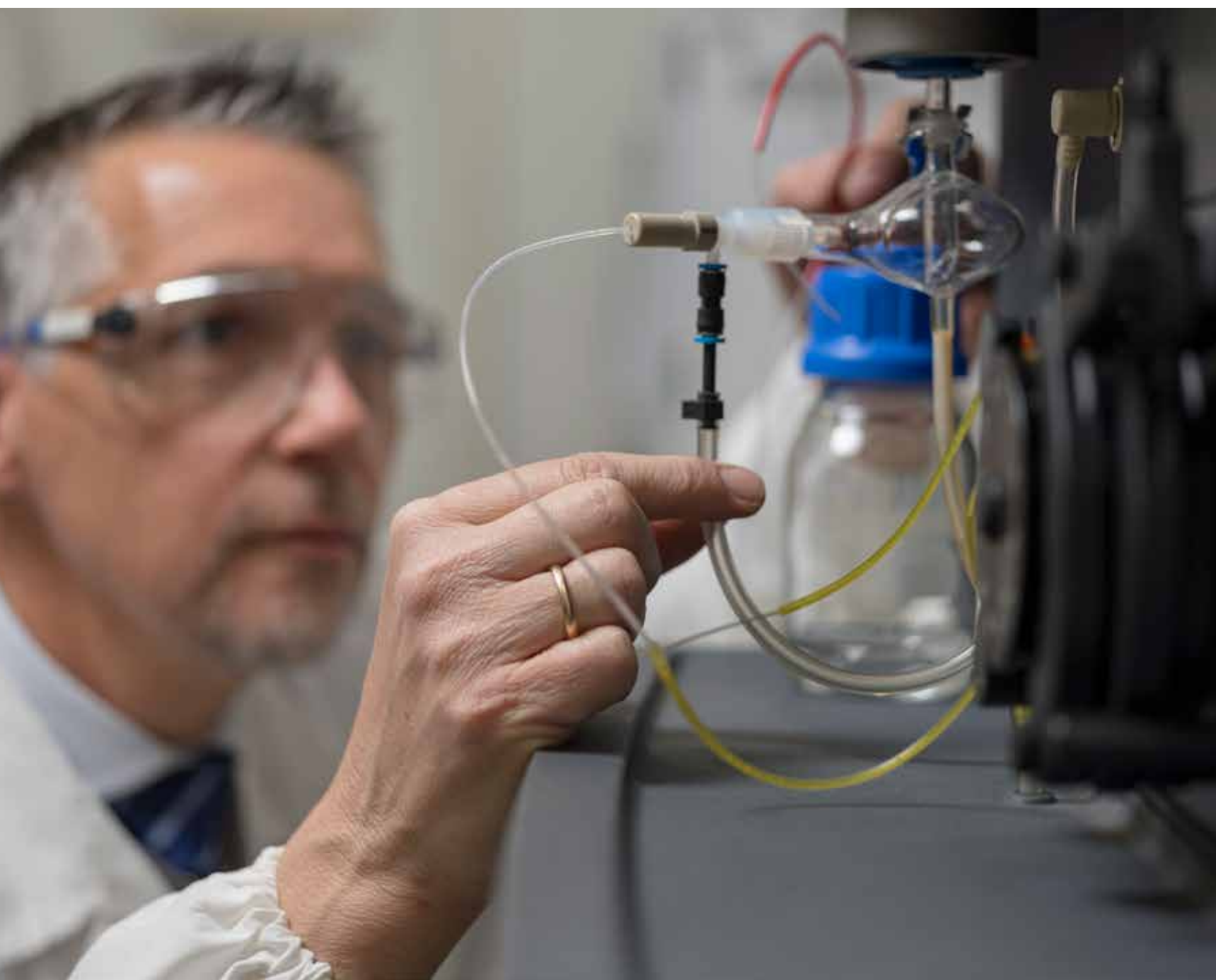
The advanced Research and Development department designs and realizes unique technologies for the winemaking and beverage sector. In fact, JU.CLA.S. boasts a series of innovations used internationally, including flotation, tangential micro-filtration, the micro-oxygenation of must and wine, tartaric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

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.



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 clever 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 FRAGRANCES 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

7

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

JU.CLA.S. U.S.A. INC
Napa, CALIFORNIA

UMA PORTUGAL
Juncal de Cima, PORTUGAL

JU.CLA.S. PACIFIC PTY LTD
Adelaide, SOUTH AUSTRALIA

VASON CHILE LTDA
Rancagua, CHILE

VASON IBÉRICA SL
Tomelloso, Ciudad Real, ESPAÑA

VASON D.O.O.
Pola, CROAZIA

CABO SOUNION SA
Mendoza, ARGENTINA

With 7 foreign subsidiaries in the most significant wine producing regions and 31 Sales Partners, VASONGROUP supports wine producers globally.

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 **64**



MASTERVIN® BIO GEL

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

Refer page **90**

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 **70**



MASTERVIN® BIO ARABAN SPRAY DRY

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

Refer page **103**

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.

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
- ⓪ Admitted conditionally. Send an email to infovason@vason.it for further information.

	EU	USA		EU	USA		EU	USA
YEASTS			DECAZYM®	●	●	PREMIUM® COLOR	⓪	
CLASSIC AROM	⓪	●	FLOTTOZIMA® L	●	●	PREMIUM® FUSION	⓪	
CLASSIC BAYANUS	⓪	●	FLOTTOZIMA® P	●	●	PREMIUM® LIMOUSIN	⓪	
CLASSIC EX2	⓪	●	FLOTTOZIMA® PLUS	●	●	PREMIUM® LIMOUSIN SPECIAL	⓪	
CLASSIC RED	⓪	●	MANNOZYM®		●	PREMIUM® STAB	⓪	
COMBO FRESHFRUIT	⓪	●	THERMOZIMA	●	●	PREMIUM® TOSTATO	⓪	
COMBO SAFEFRUIT	⓪	●	ZIMACLAR®	●	●	PREMIUM® TOSTATO L	⓪	
COMBO XT®	⓪	●	ZIMACLAR® FLOT	●	●	PREMIUM® UVA	⓪	
IFRUIT® RED	⓪	●	ZIMACLAR® PH 3	●	●	PREMIUM® VINACCIOLO	⓪	
IFRUIT® WHITE	⓪	●	ZIMACLAR® PLUS	●	●	PREMIUM® VITE	⓪	
L.P.A.	⓪	●	ZIMAFLOW		●	PREMIUM® WHISKY LATTONE	⓪	
MASTERVIN® BIO IST ☼	●	●	ZIMAFRUIT®	●	●	SAFE TAN®	⓪	
PREMIUM® 3MH	⓪	●	ZIMARED® PLUS	●	●	SMARTAN®	⓪	
PREMIUM® BLOSSOM	⓪	●	ZIMAROM®		●	SMARTAN® FRUITY	⓪	
PREMIUM® CHARDONNAY	⓪	●	ZIMASKIN®	●	●	SMARTAN® UVA	⓪	
PREMIUM® FRUCTO	⓪	●	ACTIVATORS			SMARTAN® ZEST	⓪	
PREMIUM® PROSECCO	⓪	●	THIAMINE HYDROCHLORIDE	●		TAN® CLASSIC	⓪	
PREMIUM® ROUGE	⓪	●	BIAMMONIC PHOSPHATE	●		TANNINO SPECIAL	⓪	
PREMIUM SAUVIGNON	⓪	●	MASTERVIN® BIO V STARTER ☼	●	●	TI PREMIUM®	⓪	
PREMIUM® SUPERTUSCAN	⓪	●	V ACTIV SCORZE		*	TUTTIFRUTTI® RED	⓪	
PREMIUM® TIOL	⓪	●	V MALO ACTIV		●	TUTTIFRUTTI® WHITE	⓪	
PREMIUM® ZEROPIÙ	⓪	●	V STARTER AROM	●	●	V TAN®	⓪	
PREMIUM® ZINFANDEL	⓪	●	V STARTER FRUIT	●		V TAN® L	⓪	
VIW® CLEVER	⓪	●	V STARTER PREMIUM	●		ALTERNATIVE TO WOOD		
VIW® FRESH	⓪	●	V STARTER TF	●		SOFT	●	●
VIW® FRUITY	⓪	●	TANNINS			SPICE	●	●
VIW® SMART	⓪	●	BARREL TAN® L	⓪		CLASSIC	●	●
ENZYMES			BODITAN	⓪		ELEVAGE	●	●
EXTRARED L	●	●	COLOR STAB	⓪		STRUCTURE	●	●
BACTOZYM SPECIAL GRAIN		●	EASYTAN HARVEST	⓪		HARVEST	●	●

EU USA

CLARIFYING AGENTS

30 SIL	●	
40 SIL	●	
ALBUCLAR® SPECIAL GRAIN	⓪	●
CARBOCROMOS®	●	⊕
CARBOCROMOS® ENO	●	⊕
CARBOCROMOS® SUPER	●	⊕
CARBOCROMOS® WT	●	⊕
CLARITO® BRETTLESS	●	
CLARITO® SPRAY DRY	●	
CLARITO® SUPERFLOW	⓪	
DECAGEL®	*	●
FITOFERM	⓪	
FITOPROTEINA P	⓪	
FITOPROTEINA XP	⓪	
FITOPROTEINA XP L	⓪	
FLOTTOBENT®	●	●
FLOTTOCARB®	●	⊕
FLOTTOGEL®	*	●
FPS	●	⊕
GELAXINA® FLUID P	*	●
GELAXINA® P.O.	*	●
MASTERVIN® BIO GEL ☼	●	●
MASTERVIN® COMPACT	●	
MICOSORB® PLUS	●	
PLUSGRAN®	●	●
PLUSGRAN® GEL	●	●
PLUSGRAN® JUICE KAPPA	●	●
PREMIUM® FISH	⓪	
PREMIUM® GEL GRADO 1	*	●
PREMIUM® GEL GRADO 2	*	●
PREMIUM® GEL GRADO 3	⓪	●
SMARTVIN® CARB	⓪	⊕
SMARTVIN® FPS	●	⊕
V BENTONITE	●	●

STABILIZERS AND PRESERVATIVES

ASCORBIC ACID	●	●
ARABAN®	⓪	●
ARABAN® SPRAY DRY	*	●
ARABAN® SUPER	⓪	●
ESSEODUE BARRIQUE 10	●	
EV GUM	⓪	●
FLAVOUR SAVE	●	
ICON® GUM	⓪	●
MASTERVIN® BIO ARABAN SPRAY ☼	●	●
POTASSIUM-METABISULFITE	●	
MPA	●	
MPL	●	
SMARTGUM®	⓪	●
SOLFO K L	●	
TAN® FRUIT BLANC	⓪	
TAN® FRUIT ROUGE	⓪	
V ANTIOX	●	
X-PRO®		
BACTOCLEAN	⓪	
FINESSE	●	☼
GRAPES	●	
IDENTITY RED	●	☼
IDENTITY WHITE	●	☼
PROTECTION	●	☼
PRODUCT FOR TARTARIC STABILITY		
POTASSIUM BITARTRATE	●	●
NEUTRAL POTASSIUM TARTRATE	●	
META V®	●	
ACIDIFIERS / DEACIDIFIERS		
CITRIC ACID	●	●
TARTARIC ACID	●	●
L-LACTIC ACID	●	●
L-MALIC ACID		●
POTASSIUM BICARBONATE	●	

EU USA

FILTRATION

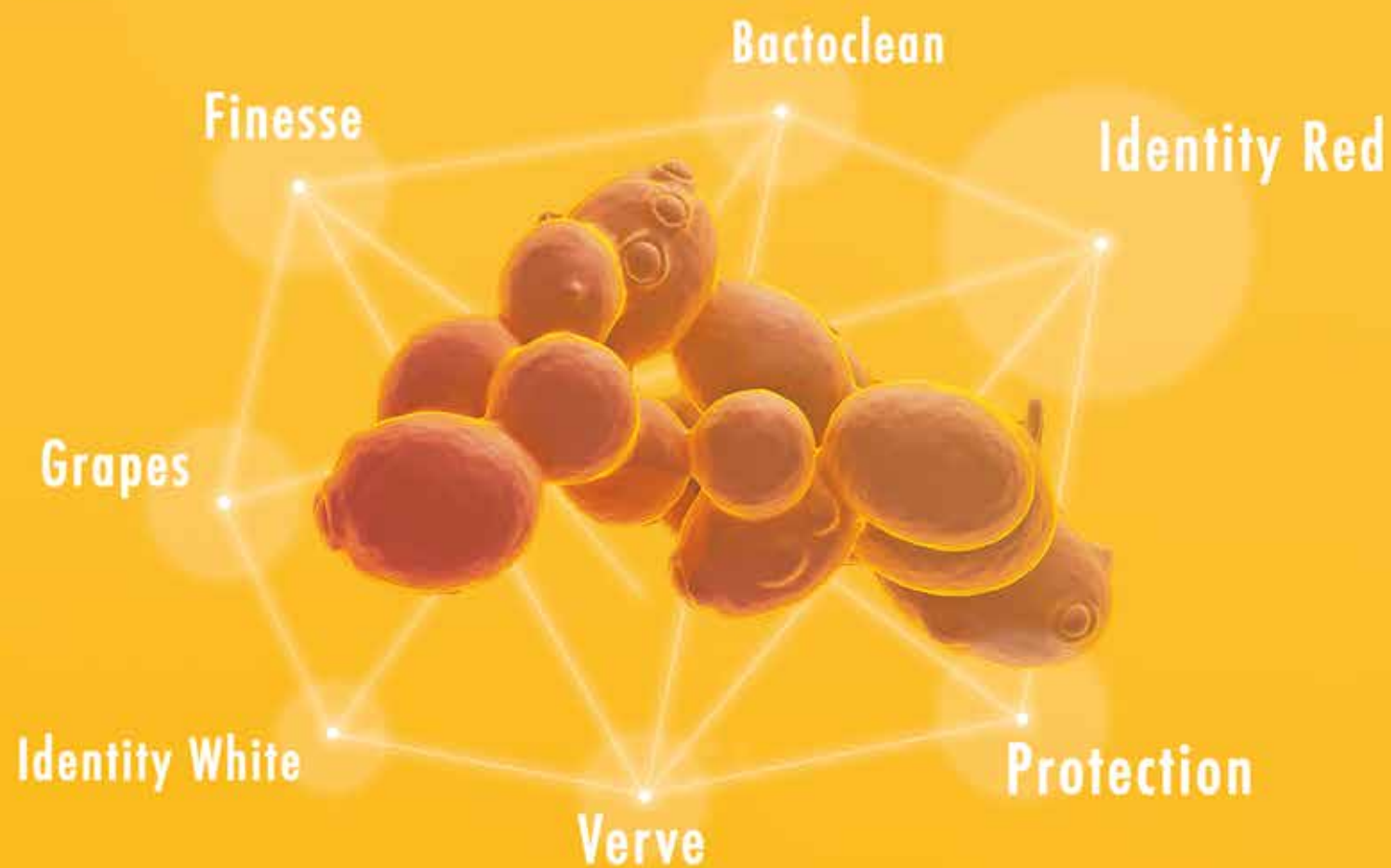
V PERLITE 2A	●	●
FILTRINE (V1, V3)	●	●
FILTRINE (V5, V7, V9, V10)	●	
V CELL® 200	●	●
V CELL® 7	●	●
V CELL® MIX GRADO 1	●	●
V CELL® MIX GRADO 3	●	●
V CELL® PLUS (1,2,3,5)	●	●
V CELL® VACUUM	●	●
V MINERAL® (1, 3,5,7, VACUUM 9, VACUUM 10, VACUUM 12)	●	●

EU USA



X-PRO®

THE NATURAL SOLUTION TO ENHANCE AND PROTECT WINE IDENTITY



A range of products based on inactivated yeasts, without chemical substances or additives, that conserve the freshness of the aromas and visual qualities of wine.



WATCH THE VIDEO

THE X-PRO® PROCESS



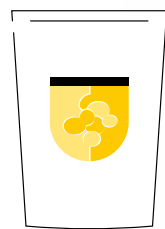
Thanks to a 5-year study, X-PRO® has been developed, in a completely innovative way, making it possible to obtain inactivated yeasts through a process carried out under vacuum and at near-ambient temperatures.

Accordingly, it is possible to preserve all of the most interesting 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.

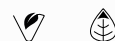
The result is a range of products that balance the palate, that preserve the freshness of the aromas and the visual qualities consistent with the original identity of the wine. **The products in the X-PRO® range are authorised for use in the production of organic wines. They are ideal in procedures to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





X-PRO® VERVE

ALLERGEN FREE

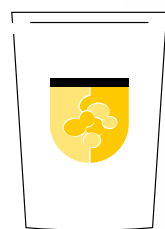


A brand-new concept: integral fermentation activator based only on inactivated yeast. Thanks to the perfect amounts of ammoniacal nitrogen, microelements, sterols and cofactors that it is able to provide, it promotes a favourable fermentation state while regulating the redox system that act to preserve the primary varietal aromas.

- Excellent for low sulphite vinification and secondary fermentation.
- Ideal for obtaining wines where full varietal expression and sense of terroir is of primary importance.
- By protecting against sensory interferences promotes wines that respect the original winemaking intentions.



NEW



X-PRO® IDENTITY RED

ALLERGEN FREE

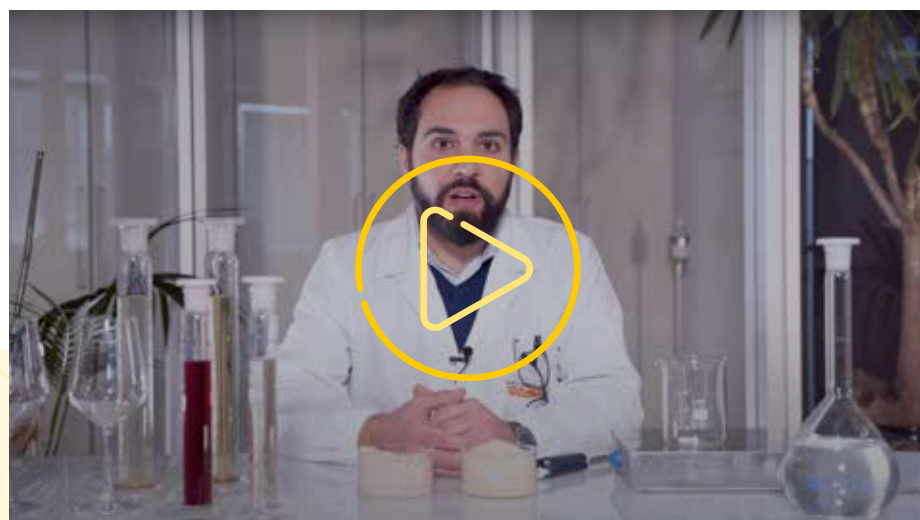


Specific inactivated yeasts (SIY) with high parietal mannoprotein content, lipidic substances and polysaccharides. These actively reduces the vegetal and bitter characters, reducing the perception of astringency.

- Improves the sensations of balance and roundness.
- Maintains the original identity of the wine and its varietal expression.
- Helps improving color stability.



WATCH THE VIDEO



COMBO APPROACH®: the products in the X-PRO® range work synergistically in activities with Ti Premium® SG, Premium® Stab SG or Premium® Limousin SG, the most functional tannin-based products in relation to the natural management of the redox state in wine.



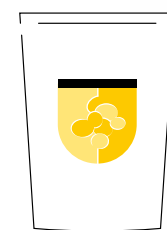
X-PRO® IDENTITY WHITE

ALLERGEN FREE



Specific inactivated yeasts (SIY) with quick release of mannoproteins, lipidic substances and polysaccharides. It actively reacts with the vegetal and bitter components of the wine, conferring roundness and better expression of the variety and territory.

- Also recommended in the stages prior to bottling.
- Helps to improving the protein and tartaric stabilization in wine.



X-PRO® PROTECTION

ALLERGEN FREE



Specific inactivated yeasts (SIY) with high polysaccharide, mannoprotein and glutathione content. It has a significant reducing capacity and active action on wine oxidation.

- Prevents wine oxidation.
- Active on already-oxidized components.
- Can be used during clarification.



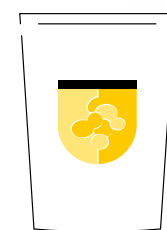
X-PRO® FINESSE

ALLERGEN FREE



Specific inactivated yeasts (SIY) with quick release of immediately available mannoproteins, polysaccharides and lipidic substances. It features clear aptitude for improving the characteristics of the bubbles (perlage) and the persistence of the foam.

- Can be used during re-fermentation or immediately after secondary fermentation.
- Ideal on sparkling wines and fine sparkling wines.



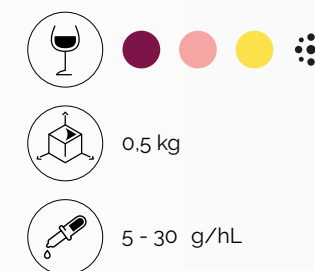
X-PRO® BACTOCLEAN

ALLERGEN FREE



Polycompound clarifying agent with stabilizing action. It contains three synergistic elements: an inactivated yeast obtained through X-PRO® Process, fungal chitosans (*Aspergillus niger*) and a potato protein selected to improve clarification.

- Reduction of undesired micro-organisms.
- High microbiological stability action.
- Clarifying action.



NEW



X-PRO® GRAPES

ALLERGEN FREE



Polycompounded product formulated by observing the synergic activity between an inactivated yeast obtained through the X-PRO® Process and some specific fungal chitosans (*Aspergillus niger*).

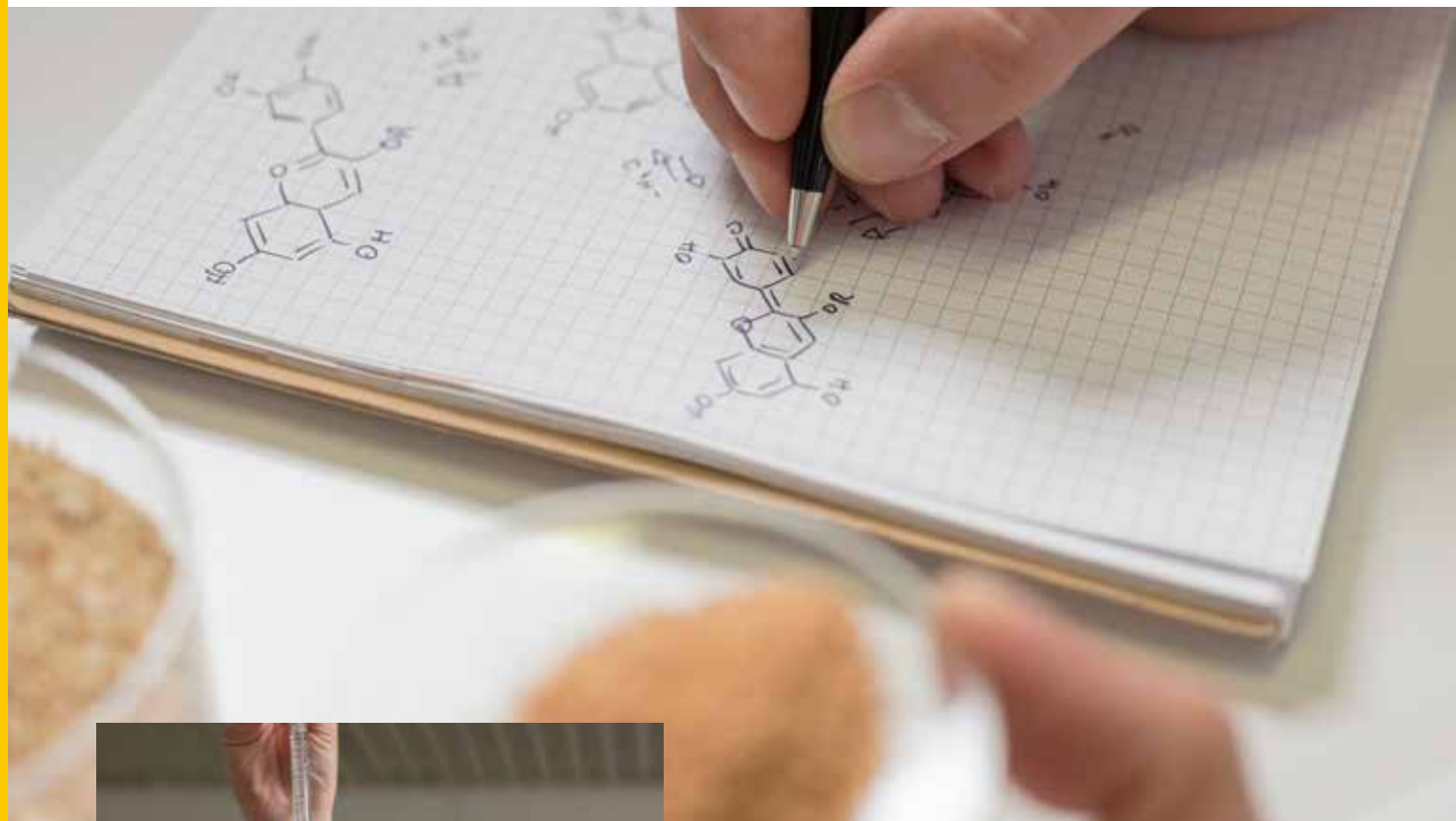
- Natural redox protection for white and rosé musts.
- Microbiological stability action.
- Ideal for reduced use of sulphites.



NEW

X-PRO® GRAPES

Specific inactivated yeast with chitosan



A new opportunity for the management of must. X-PRO® Grapes redefines the choices available to winemakers in protecting the color and flavor of must, right from the crushing stage.

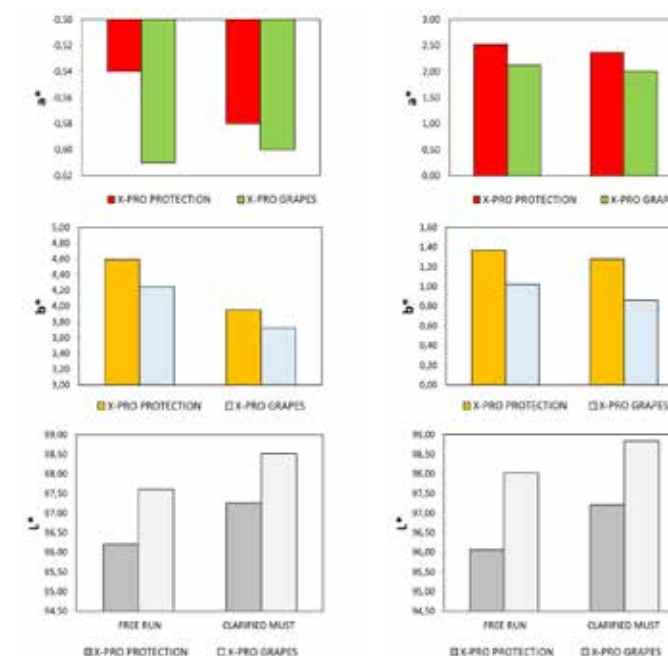
X-PRO® Grapes was formulated by studying and observing the synergic activity between an inactivated yeast obtained through the X-PRO® Process and some specific fungal chitosans (*Aspergillus niger*).

In order to clearly identify the application characteristics of X-PRO® Grapes, it was compared with X-PRO® Protection: trials conducted on DOC musts from Verona* have shown that, with great probability, the better action on redox (Fig. 3) provided by X-PRO® GRAPES, is due to the synergistic action of the two components of the preparation**.

This leads to an effective protection and targeted refining activity of the polyphenols, that make this application very suitable for ORGANIC productions as well. Redox stabilization is also confirmed to be long lasting when followed by flotation, not only after cold settling.

* White and rosé, and on whole grapes picked in crates by vineyards that are particularly careful to limit sulphites
**Also very well suited in wineries with mechanized picking and processing steps.

Further improvements in the CIELab color coordinates, obtained using X-PRO® GRAPES in white "Custoza DOC" must (on the left) and in rosé "Bardolino Charetto DOC" must (on the right). Standard dosage of 10 g/hL.



CUSTOZA MUST (WHITE) – FREE RUN			
Analytical determination	UoM	10 g/hL X-PRO® PROTECTION	10 g/hL X-PRO® GRAPES
Sugars	g/L	163.82	169.49
pH	at 20°C	3.42	3.48
Total Acidity	g/L	6.60	6.50
L-Malic Acid	g/L	1.77	1.67
YAN	mg/L	107.00	113.00
Turbidity	NTU	198.00	65.00
Suspended Solids	% p/p	0.75	0.59
AFTER COLD SETTLING			
Turbidity	NTU	52.00	21.30

Analytical parameters of a Custoza must before and after cold settling (with addition of 3 g/hL of ZIMACLAR® PLUS).

CHIARETTO MUST (ROSÈ) – FREE RUN			
Analytical determination	UoM	10 g/hL X-PRO® PROTECTION	10 g/hL X-PRO® GRAPES
Sugars	g/L	181.20	186.40
pH	at 20°C	3.48	3.48
Total Acidity	g/L	5.70	5.75
L-Malic Acid	g/L	1.86	1.89
YAN	mg/L	77.00	81.00
Turbidity	NTU	172.00	78.00
Suspended Solids	% p/p	0.98	0.72
AFTER FLOTATION			
Turbidity	NTU	98.00	61.00

Analytical parameters of a Charetto must before and after flotation.

Used right from crushing or in the stages before alcoholic fermentation, it is observed that X-PRO® Grapes leads to better clarification, with relative reduction of suspended solids and therefore of the microbiota (Tables 1 and 2); this effect can indirectly affect the expressivity and regularity of fermentation.

The resulted wines are very clean, with typical varietal characters and with a naturally improved persistence of their freshness over time.

The application benefits of X-PRO® Grapes:

- Protection against oxidative effects on the polyphenolic content and aromas.
- It allows a general improvement of the clarification process, helping to reduce the dosages of traditional anti-oxidants.
- Supports LOW SO2 or sulphite-free vinification.

Wines that are protected with X-PRO® Grapes right from crushing display a very stable redox state, whether it is assessed with an air exposure test or laboratory tests (for example based on cieLAB data).

Wines produced with X-PRO® Grapes are distinguished by a clean, expressive and characteristic fragrance, with a fresher and pleasantly balanced palate.

ENZYMES



ENZYMES



Liquid enzymes are very practical for usage and dosing.



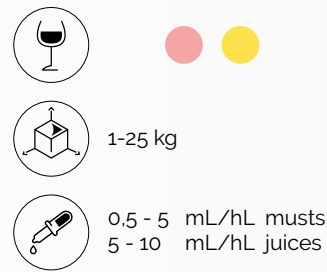
Granulated enzymes, thanks to their long-lasting stability, are easily stored at room temperature and are not subject to alteration.

FLOTTOZIMA® L



Ready-to-use liquid enzymatic compound with high pectolytic activity. Specifically formulated for the clarification of musts through flotation.

- Reduces the viscosity.
- Promotes the flotation process, breaking down the pectins into polymers of optimal length for the quick formation of the floccule.
- Aids the quick separation of solids, also in the case of particularly difficult musts.

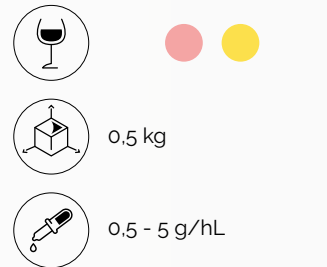


FLOTTOZIMA® P



Granular enzymatic compound with pectolytic activity, specifically formulated for clarification by flotation.

- Reduces the viscosity.
- Promotes the flotation process, breaking down the pectins into polymers of optimal length for the quick formation of the floccule.
- Enables a rapid separation of the solid components.

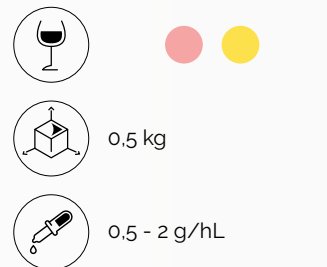


FLOTTOZIMA® PLUS



Granular enzymatic compound with high and differentiated pectolytic activity, specifically formulated for clarification through flotation of the most difficult musts.

- Reduces the viscosity.
- Promotes the flotation process, breaking down the pectins into polymers of optimal dimension for the quick formation of the floccule.
- Aids the quick separation of solids, especially in the case of particularly difficult musts.



COMBO APPROACH®

For an excellent final result in separation, there is the possibility of utilizing the exceptional mutual interaction of the adjuvants FLOTTOGEL®, FLOTTOPLUS® 2.0, FLOTTOBENT® and FLOTTOCARB®, products specifically formulated by the Enologica Vason R&D Department through the knowledge of surface electrical charges applied to flotation.

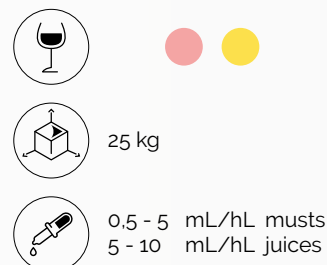


ZIMACLAR® FLOT



Liquid enzymatic compound with high pectolytic activity, specific for flotation.

- Reduces the viscosity.
- Promotes the flotation process, breaking down the pectins into polymers of optimal dimension for the quick formation of the floccule.

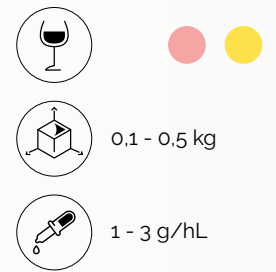


ZIMACLAR®



Granular enzyme product with pectolytic activity, for the clarification of white musts and young wines.

- Reduces the viscosity.
- Increasing the speed of separation of solid parts; aids optimal compaction of lees.
- Increases the yield of free-run must.
- Considerably improves filterability.

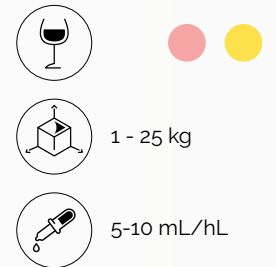


DECAZYM®



Liquid enzymatic compound with high pectolytic activity suitable for dynamic separation by decanter.

- Particularly suitable for processes that require the use of horizontal centrifuges or decanters, for destemmed grape processing.

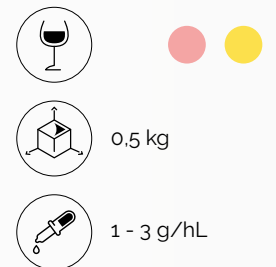


ZIMACLAR® pH3



Granular enzyme compound with pectolytic activity, highly active at low pH values, for the clarification of white musts and young wines.

- Developed to improve the clarification of musts and the filterability of the product in every stage of vinification and to increase pressing yields.
- Designed to be used on must from early harvests, on musts for sparkling bases or on musts which, for their characteristics, have low pH values.

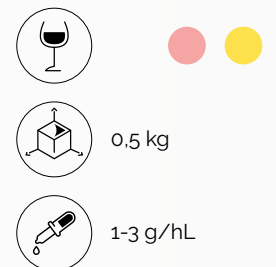


ZIMACLAR® PLUS



Granulated enzymatic compound with very high pectolytic activity, excellent for musts difficult to clarify. Developed to improve clarification by accelerating separation and the elimination of sediments thereafter, aiding the filtration of white and rosé musts.

- Reduces the viscosity.
- Offers rapid separation of the solid components.
- Assists to increase the yield of free-run must.
- Leads to optimal lees compaction.



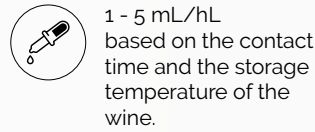
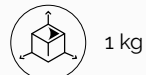


ZIMAFLOW



Pectolytic and beta-glucanasic liquid enzymatic compound for the improvement of wine clarification and filterability.

- It is able to specifically breakdown pectins, glucans and polysaccharides, while respecting the characteristic qualities of the wine being treated.
- Used on wines before bottling, it improves filterability indexes to facilitate the process of final filtration.
- On highly turbid wines, increases the speed of spontaneous settling.

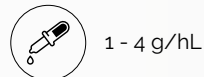
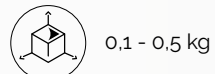


ZIMARED® PLUS



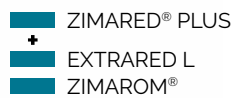
Granular pectolytic enzymatic compound for the production of red wines, aiding the extraction of anthocyanins and polyphenols.

- Increases speed of anthocyanins extraction.
- Encourages the extraction of grape polyphenols.
- Allows reduced contact times and the number of punch downs and pump overs required.
- Improves clarification and filtration operations.
- Increases the liquid/solid performance.



COMBO APPROACH®

For enhanced extraction, the differentiated use of multiple enzymes over the course of red vinification is highly beneficial: Extrared L and Zimarom®.

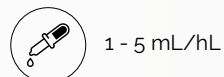
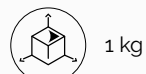


ZIMASKIN®



Liquid pectolytic enzymatic compound specific for the vinification of white grapes through pellicular maceration.

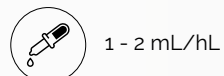
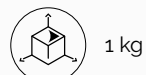
- Specifically increases the extraction of aromatic precursors and aromas.
- Reduces the viscosity of the must.
- Reduces the required skin-must contact time.
- Improves filtration and clarification operations.



EXTRARED L



Liquid pectolytic enzymatic compound with high color extracting activity for red wines. The formula was developed in particular to help, in the final stages of maceration, with the extraction of essential elements for the formation of stable compounds with the anthocyanins.



THERMOZIMA®



Liquid enzymatic compound specific for clarifying thermo-macerated and thermo-treated musts.

- Its pectolytic function stays active also at high temperatures.
- Increases pressing yield, improves clarification and the subsequent filtration of the obtained product by generally reducing the viscosity of the musts.

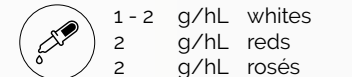
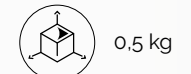


ZIMAFRUIT®



Pectolytic granular enzyme, specific for clarification and releasing the varietal aromatic components from the grape skins.

- Perfectly suitable for use on grapes and musts, also in maceration.
- Created to obtain varietal and aromatically expressive wines.
- No anthocyaninic activity; accordingly, it can be used also in red vinification.

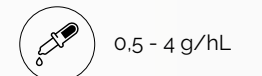
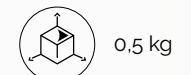


MANNOZYM®



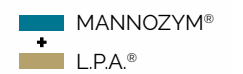
Granular enzymatic compound with beta-glucanasic activity to aid clarification and filtration in wines made grapes affected by Botrytis.

- Degrades glucans, facilitating clarification and filtration.
- Considerable lysogenic action that increases levels of natural yeast cell components, particularly mannoproteins.



COMBO APPROACH®

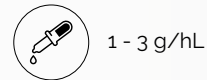
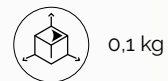
Considerable results are achieved by adding, in the initial ageing stages, Mannozym® and L.P.A.® (Activated Yeast Paste), to obtain general stabilization and protection of the colloidal system.



ZIMAROM®

Powdered glycosidase and pectolytic enzymatic compound, for the clarification of musts and aromatic wines.


- Increases the level of primary aromatic compounds of the grape variety.

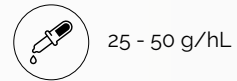
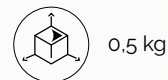


BACTOZYM® SG

High solubility powdered lysozyme, to control malolactic fermentation.

- Allergenic product.

 BACTOZYM® SG is considered a stabilizing agent for the new EU legislation.



SUMMARY TABLE

Product	Form	Main action				Must clarification	Better compaction	Reduction of solids	Better yield	Application in flotation	Application in decanter	Aromatic release	Color extraction	Thermovinification	Compromised sanitary conditions	Better wine filtration yield	MLF control
FLOTTOZIMA® PLUS	Granulated	Pectolytic	R	R			D	R	R	D							
FLOTTOZIMA® L	Liquid	Pectolytic	R	R			R	S	S	R							
FLOTTOZIMA® P	Granulated	Pectolytic	R	R			S	S	S	S							
ZIMACLAR FLOT	Liquid	Pectolytic	R	R			S	S	S	S							
DECAZYM®	Liquid	Pectolytic	R	R				R	R		R						
ZIMACLAR® PLUS	Granulated	Pectolytic	R	R		D	D	R	D							S	
ZIMACLAR®	Granulated	Pectolytic	R	R		S	R	S	S								
ZIMACLAR® pH3	Granulated	Pectolytic	R	R		D	R	S	R								
ZIMAFLOW	Liquid	Pectolytic Beta-glucanasic	R	R	R			S	D						S	R	
ZIMASKIN®	Liquid	Pectolytic			R		S	S	R			R					
ZIMARED® PLUS	Granulated	Pectolytic	R					S	R			R	R				
EXTRARED L	Liquid	Pectolytic	R					S	D			S	R			S	
ZIMAFRUIT®	Granulated	Pectolytic	R	R	R			S	S			R					
MANNOZYM®	Granulated	Beta-glucanasic	R	R	R		R	S	D						R	R	
ZIMAROM®	Granulated	Glycosidase	R	R	R							R					
BACTOZYM SG	Granulated	Lysozyme	R	R	R												R
THERMOZIMA®	Liquid	Pectolytic	R					S	R				R	R		R	

KEY

R = the **recommended** specific application S = advised as **suitable** D = recommended for **difficult** musts

ENZYMATIC EXTRACTION OF COLOR

CRUSHING MUST FERMENTATION RACKING

FRACTIONED HOW TO INTERVENE			LOCALISED WHERE TO INTERVENE	DIFFERENTIATED 2 ENZYMES = 2 ACTIONS		
1st DAY	3rd DAY	6th DAY		VASON SYSTEM (EXAMPLE OVER 7 DAYS)		
TRADITIONAL SYSTEM				1st DAY	3rd DAY	6th DAY
3g/hL				1g/hL	1g/hL	1g/hL
FRACTIONING				ZIMARED® PLUS	ZIMARED® PLUS	EXTRARED L
1g/hL	1g/hL	1g/hL				

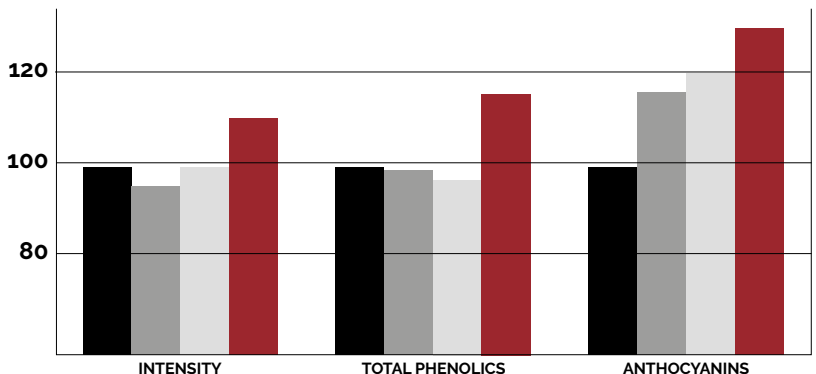
By concentrating the dose in a single addition, activity is lost over time due to enzyme inactivation (alcohol, tannins, etc.) **Apply the required dosage of ZIMARED® PLUS divided into three equal additions, in order to ensure long-lasting consistent enzyme activity**, and therefore optimum color extraction, over the maceration.

Dosing of ZIMARED® PLUS should be target to the cap only, **and therefore the skins, where the enzyme is localized given optimum time for activity.**

Use two specific enzymes in two separate stages: ZIMARED® PLUS fractioned over the course of maceration and EXTRARED L the day before draining and pressing. Accordingly, a **differentiated enzymatic** action can be obtained.

THE FINAL RESULT

TEST	Without Enzyme
START	Enzyme dosed on the first day
END	Enzyme dosed the day before draining and pressing
FRACTIONED	ZIMARED PLUS + EXTRARED L according to the described procedure



WHITE REDUCTIVE WINEMAKING

CRUSHING PRESSING MUST CLARIFICATION FERMENTATION

CRUSHED GRAPE PROTECTION STRONG YET ELEGANT DEFENCE	PROTECTION IN PRESS GRADUAL RELEASE	PROTECTION ON MUST INTEGRATION

It is important **to act early with antioxidant and antioxidasic action** through the combined action of L-ascorbic acid, SO₂ and highly reactive catecholic tannins. **TAN® FRUIT BLANC contains tannins with fine organoleptic characteristics extracted from grape and green tea.**

The weak link in the system is the pressing process, where the active ingredients are washed away with the first free run juice, and are no longer available to protect the aroma-rich skins. **At the time of loading, distribute the EASYTAB tablets: the antioxidant elements will be released gradually** over the entire pressing cycle, protecting the entire process.

Once the pressed must is obtained, it is necessary to incorporate the ideal amount of antioxidant elements with **FLAVOUR SAVE**, achieving the desired values of sulphur dioxide and guaranteeing protection during pre-fermentative transfers.



FLOTATION



For over 30 years JU.CLA.S., a dynamic plant engineering company of the **VASONGROUP**, has been developing the process of continuous clarification by flotation, that is widely used today in wineries for wine must processing. In 1990, following the discovery and application of the flotation technique, Giancarlo Vason founded **JU.CLA.S. - Juice Clarification System**, in Pescantina, Verona to design and build innovative equipment for the wine and food industry.



For over 30 years JU.CLA.S. technology for juice clarification through continuous flotation has been employed by wineries for wine must processing.

The Flotation process makes it possible to clarify must or wine: the solids contained in the liquid are brought to the surface with the aid of air (or nitrogen) and specific flotation agents, such as bentonite, silicon dioxide (sol di silice) and gelatin, also called adjuvants.

In the case of cold settling, the greater mass of solids precipitate to the base of the tank. In flotation the process is reversed with a **rapid rise of the solids to the surface.**



The dissolved gas adheres to the solid particles, creating a "solid-gas floccule" with reduced density relative to the liquid phase, therefore, floating.



JU.CL.A.S. FLOTATION SYSTEMS



Using the results of decades of experience, JU.CL.A.S. is able to present a clarification and stabilization process of grape must and fruit juices through flotation with continuous and discontinuous systems.

Benefits

- **cooling power savings;**
- **reduced clarification times and faster tank rotation;**
- **establishing and obtaining the desired level of turbidity in the must for better management of fermentation;**
- **reduced use of adjuvants;**
- **rapid separation of indigenous micro-organisms from the must;**
- **faster and cleaner fermentations;**
- **greater yield in clear must through optimal compaction of the lees;**
- **reduced lees volumes to filter;**
- **supports either reductive or hyperoxygenation vinification techniques;**
- **effective separation of carbon.**

Characteristics of continuous systems:

- systems up to 500 hL/h or in parallel up to 1000 hL/h



EASYFLOAT®

Ideal must clarification

The batch flotation unit allows the assessment of adjuvants combination to reach desired turbidity and a quick turnover.

EASYFLOAT® was designed based on many years of experience gained in the initial stages of the continuous flotation technique to perform flotation by recirculation. Specific engineering optimizes gas dissolution into the must, allowing floccule formation between the flotation gas and the solid particles to be eliminated.

EASYFLOAT® can work with air or nitrogen, therefore, it is suitable for both traditional, hyperoxygenation and reductive vinification techniques. The semi-automatic system is equipped with an electrical panel and is complete with all of the essential elements to manage the flotation process.

It is set up for the installation of one or two pumps for adjuvant dosing. The combined use of **EASYFLOAT®** with the Dosacom® proportional dosing system makes it possible to maximize efficiency of the adjuvant, drastically reducing their consumption.

Benefits compared to traditional cold settling:

- energy savings due to faster must clarification;
- establishing and obtaining the desired level of turbidity in the must for better management of fermentation;
- reduced use of adjuvants;
- rapid separation of indigenous micro-organisms from the must;
- greater yield in clear must through optimal compaction of the lees;
- reduced lees volumes to filter;
- effective separation of carbon

System versatility:

- supports reductive vinification;
- supports hyperoxygenation vinification;
- allows batch flotation of small volumes.

Discover our products suitable for the flotation process.



30 SIL	Refer page 92
40 SIL	Refer page 92
FITOPROTEINA XP L	Refer page 89
FLOTTOBENT®	Refer page 93
FLOTTOCARB®	Refer page 95
FLOTTOGEL®	Refer page 91
FLOTTOPLUS® 2.0	Refer page 88
PVPP	Refer page 96
SMARTVIN® PVPP	Refer page 96

CLARIFYING AGENTS



FLOTTOZIMA® L	Refer page 40
FLOTTOZIMA® P	Refer page 40
FLOTTOZIMA® PLUS	Refer page 40
ZIMACLAR® FLOT	Refer page 40

ENZYMES

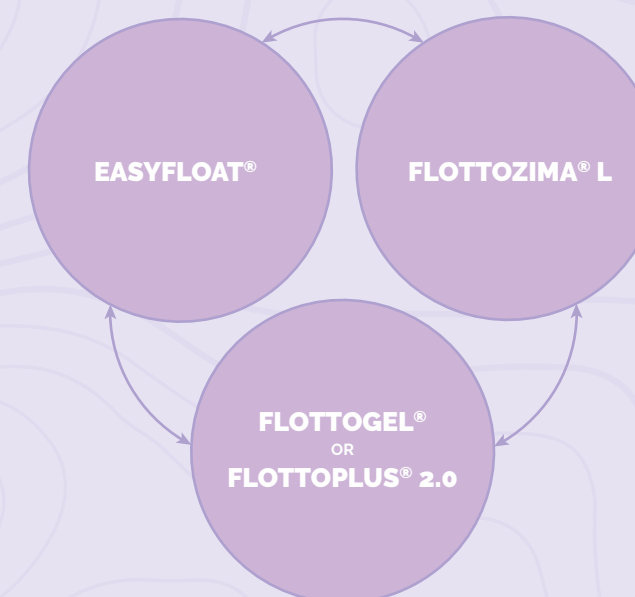


COMBO APPROACH®

synergies for excellence

Flotation, a dynamic must separation technique, represents the synergy between the various VASONGROUP winemaking solutions. Developed by JU.CLA.S. at the beginning of the '90s and initially only applied to continuous systems (still available with capacities of 300 and 500 hL/h), today flotation can also

be performed in small wineries, thereby delivering all of the advantages provided by this technology in the course of white wine vinification. In this three-element **COMBO APPROACH®**, JU.CLA.S. offers a practical tool, **EASYFLOAT®**, which provides all of the best features and performance for juice flotation.



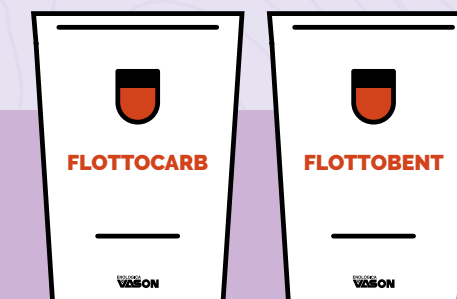
FLOTTOZIMA® L is the key enzyme for dynamic separation processes. It has the capacity to break down the pectic structure in a targeted way, producing the ideal sized hydrophobic floccule which then is easily separable by the flotation gas introduced through the system.

The process improves:

- **efficiency** (yield, lees compaction, etc.)
- **quality aspects on the final must** (colloidal and polyphenolic components, microbial abatement etc.) through the addition of products selected for their high surface electrical charge **FLOTTOGEL®** or **FLOTTOPLUS® 2.0**, for vegan, vegetarian protocols.

Two more adjuvants with registered trademark complete the range, selected for their affinity with the dynamics of the flotation process:

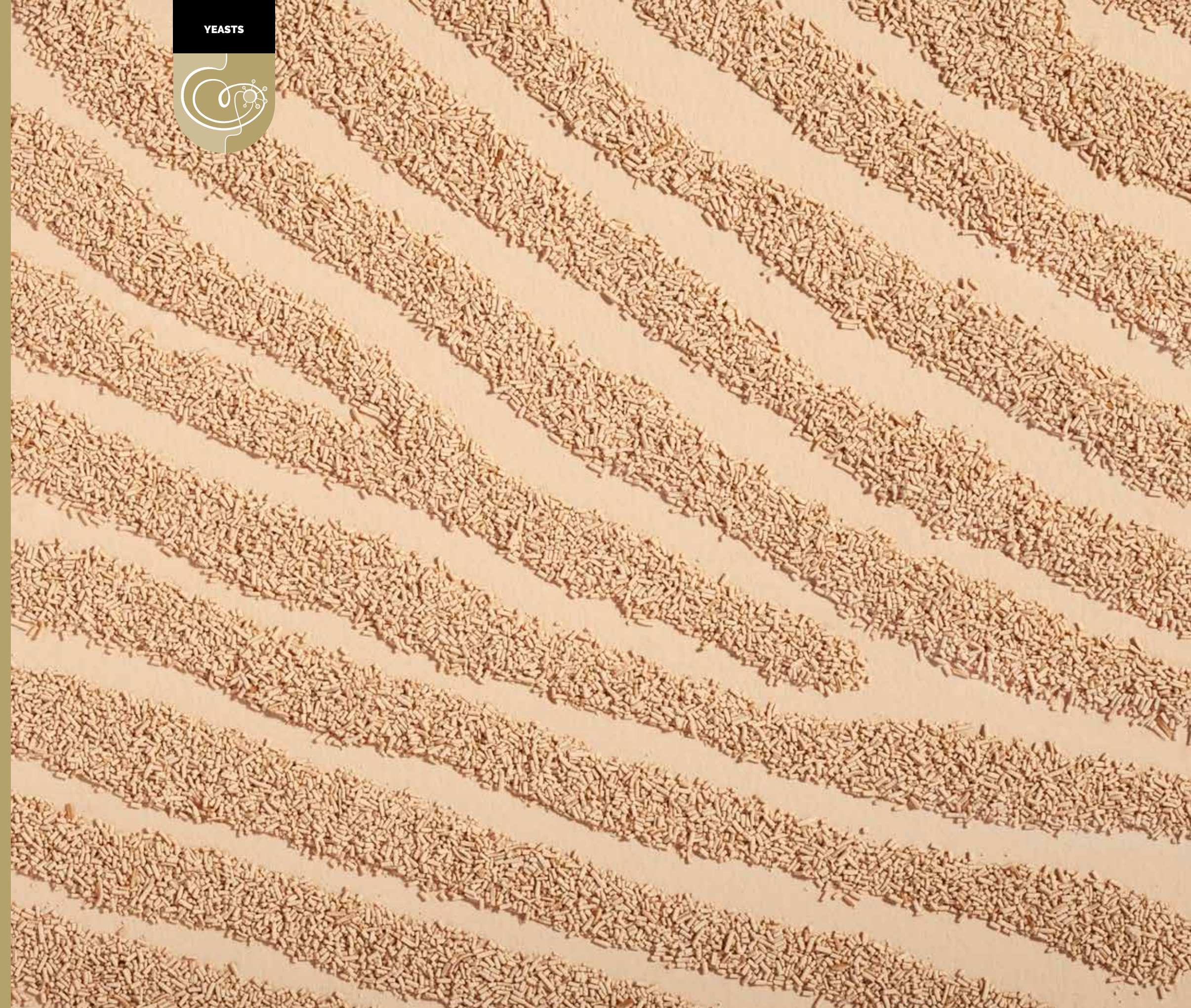
- **FLOTTOCARB®** activated vegetable carbon
- **FLOTTOBENT®** sodium-activated bentonite



YEASTS



YEASTS



CLASSIC EX2



Saccharomyces cerevisiae. Enables expression of the varietal aromatic characteristics of the original must and features excellent cryophilic properties (active from ~ 10°C). Limited production of undesirable fermentative metabolites.

- Good resistance to sulphur dioxide.
- Low production of foam in the fermentative stage.

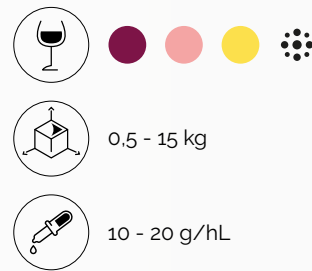


CLASSIC AROMA



Saccharomyces cerevisiae. Yeast strain selected for its metabolic activity on the production of esters and other secondary components of fermentation.

- Ideal for fresh and fruity, young and nouveau wines.
- Delicate and fine aromatic profile.
- Allows best expression to products of lower aromatic potential and preserves their olfactory impact.



CLASSIC RED



Saccharomyces cerevisiae. Yeast strain selected for its high fermentative energy, excellent resistance to sulphur dioxide and low production of sulfides and volatile acidity.

- Fermentative energy, roundness and balance. Suitable for fine wines.
- Clean fermentations and expression of the aromatic characteristics.

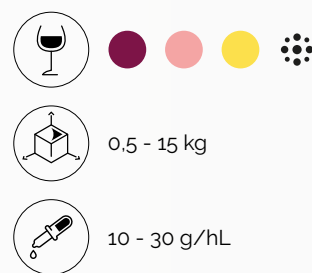


CLASSIC BAYANUS



Saccharomyces bayanus. Yeast strain particularly suited for fermentative recovery and secondary fermentation. Highly resistant to alcohol and sulphur dioxide.

- Excellent resistance to overpressure and difficult fermentations.

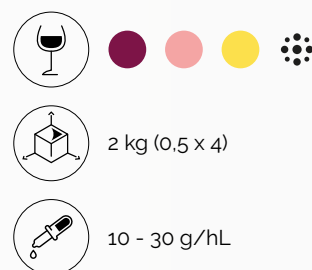


L.P.A. - ACTIVATED YEAST PASTE



Saccharomyces bayanus. Wet compound of a yeast strain selected for finesse and quality. Used in traditional vinification and secondary fermentation.

- Safe and quick onset of the fermentative process.
- Post ferment introduction through bâtonnage.
- Easy-to-use paste form that preserves the physiological characteristics.



CLASSIC LINE - ID card

Strain	Classic EX2	Classic Aroma	Classic Red	Classic Bayanus	LPA
Species	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces bayanus	Saccharomyces bayanus
Alcohol tolerance (% vol.)	15	15	15	15	15
Alcohol yield (% vol./g of sugars)	0,058	0,057	0,058	0,057	0,056
Optimal temperature (°C)	10 - 30	14 - 28	10 - 35	11 - 30	15 - 35
Production of SO2	Low	High	Low	Average	Low
Action on malic acid (-%)	35 - 45	25 - 35	25 - 35	20 - 30	25 - 35
Glycerol production	High	Average	Average	Average	Average
Copper concentration of 30ppm or higher	N.A.	N.A.	Not rec.	N.A.	N.A.
Aromatic characteristics	Confers fruity and fresh notes	Phenylethanol production	Neutral	Cleanliness	Body and softness
Anthocyanin absorption	N.A.	Average	Low	N.A.	N.A.



VIW® SMART



Saccharomyces cerevisiae. Ideal for the production of floral and fruity wines with clean fermentations conducted at 16-20°C. It features excellent fermentation kinetics and olfactory cleanliness, to a degree that supports sustained complex floral and white fruit notes.

- Excellent resistance to sulphur dioxide.



NEW



COMBO APPROACH®

We recommend the combined use of SMARTVIN® ACTIV or V STARTER TF, near inoculation promotes the metabolism of the most expressive aromatics.

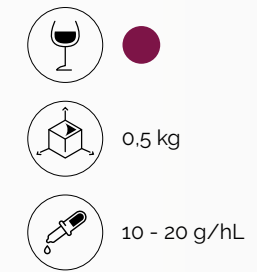


VIW® CLEVER



Saccharomyces cerevisiae. The ideal yeast strain for the production of refined and elegant wines, supporting the aromatics with sweet and durable complex notes. Ideal for improving the aromatics durability.

- Notable taste persistence.
- Resistant to alcohol, low temperatures and sulphur dioxide.



NEW



COMBO APPROACH®

The excellent interaction with the complete nutrient SMARTVIN® ACTIV or, to differentiate, V STARTER FRUIT.

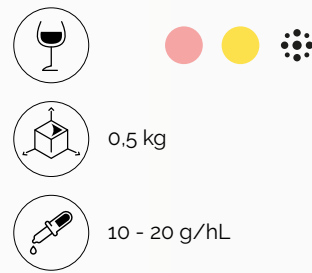


VIW® FRESH



Saccharomyces cerevisiae. Ideal for the production of wines with clean fermentations conducted at 13-20°C. It enhances the aromatic quality of wines with floral, fresh and sweet notes; supports the body and the impression on the palate, especially when maintained in lysis.

- Resistant to alcohol, low temperatures (13°) and sulphur dioxide.

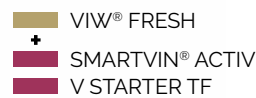


NEW



COMBO APPROACH®

We recommend the combined use of SMARTVIN® ACTIV or V STARTER TF, near inoculation promotes the metabolism of the most expressive aromatics.



VIW® FRUITY



Saccharomyces cerevisiae. The ideal yeast strain for the production of wines in which the intense, persistent, and clean fragrance of red fruits can be expressed and preserved together with enhanced spicy notes.

- Suggested for wines requiring freshness and expression.
- Resistant to alcohol and sulphur dioxide.

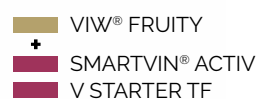


NEW



COMBO APPROACH®

Excellent interaction obtainable with SMARTVIN® ACTIV and V STARTER FRUIT which, thanks to their particular composition, will effectively support the yeast's metabolism.



VIW® LINE - ID card

Strain	VIW® Smart	VIW® Fresh	VIW® Fruity	VIW® Clever
Species	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae
Alcohol tolerance (% vol.)	15	14.5	15.5	15
Alcohol yield (% vol./g of sugar)	0,058	0,059	0,058	0,059
Optimal temperature (°C)	16-20	13-20	18-24	14-24
Production of SO2	Low	Low	Low	Low
Action on malic acid (-%)	20 approx.	30-35	25 approx.	35-40
Glycerol production	Average	High	Average	High
Aromatic characteristics	Freshness	Sweet complexity	Immediacy	Complexity
Anthocyanin absorption	N.A.	N.A.	Low	Low

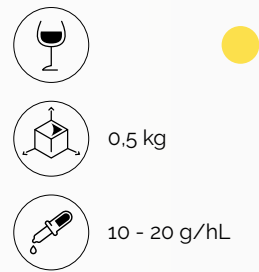


iFRUIT® WHITE



Saccharomyces cerevisiae. Yeast selected for aromatic varieties. The aromatics of the obtained wines is characterised by the intense and persistent fruity varietal aromas, typical of Sauvignon blanc.

- Suited for thiolic wines.



iFRUIT® RED



Saccharomyces cerevisiae. Indicated for wines characterised by intense and persistent aromatic notes of red fruits. The obtained wines are characterised by fruity aromas such as cherry, and sour cherry, with fresh and persistent notes.

- Preserves a fragrant aroma.



iFruit® LINE - ID card

Strain	iFruit®White	iFruit®Red
Species	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>
Alcohol tolerance (% vol.)	13	16
Alcohol yield (% vol/g of sugars)	N.A.	0,058
Optimal temperature (°C)	15 - 30	N.A.
Production of SO ₂	Average	Low
Action on malic acid (-%)	N.A.	25 approx.
Glycerol production	Average	Average
Copper concentration of 30ppm or higher	Not recommended	N.A.
Aromatic characteristics	Varietal aromatic expression	Varietal aromatic expression
Anthocyanin absorption	N.A.	N.A.



Premium®



Premium yeasts suitable for elegant and complex wines.

Created to give the added touch that the sophisticated palates desire.

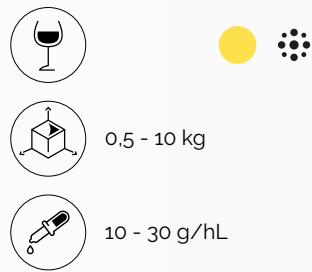


PREMIUM® CHARDONNAY



Saccharomyces cerevisiae. Yeast strain selected for the production of wines of great breed, indicated in primary fermentation and re-fermentation.

- Slight malic acid degradation action.
- Excellent cryophilic action.
- Enhances floral aromas.

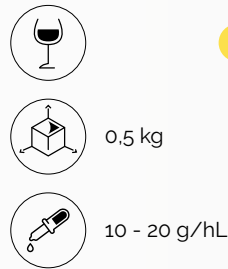


PREMIUM® 3MH



Saccharomyces cerevisiae. The ideal yeast strain for the production of complex wines, selected for its capacity to fully express thiolic characters.

- Optimal expression for varieties such as Sauvignon blanc.
- Ideal in the production of elegant thiolic wines.
- Good fermentative onset.

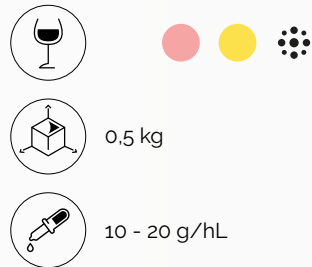


PREMIUM® BLOSSOM



Saccharomyces cerevisiae. This strain is particularly recommended for the aromatic expression of fine and elegant wines: promotes the varietal aroma, expressing delicacy and floral notes with finesse and sophistication.

- Varietal yeast: true reflection of the grape variety.

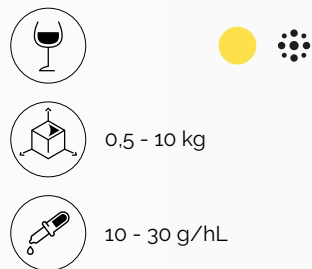


PREMIUM® PROSECCO



Saccharomyces cerevisiae. Yeast strain characterised by aromatic finesse and fermentative efficiency to properly reflect the style. Selected for the production of still wines and the production of fine sparkling wines.

- It does not produce reduced sulphur compounds.
- Excellent resistance to alcohol, sulphur dioxide, pressure and difficult fermenting conditions.

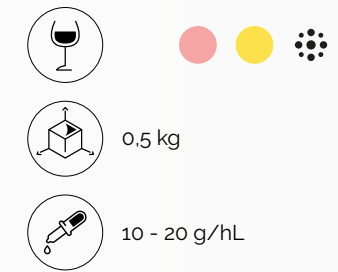


PREMIUM® TIOL



Saccharomyces cerevisiae. Yeast strain indicated for the production of elegant wines with thiolic characteristics.

- Can be used in the production of sparkling wines.
- Enhances thiolic compounds.

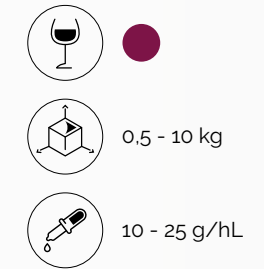


PREMIUM® ZINFANDEL



Saccharomyces cerevisiae. Yeast strain selected for the low production of volatile acidity and the quick dominance of the indigenous microflora in the first 24-36 hours, followed by a steady fermentation kinetics.

- Ferments well in high alcohol conditions.
- Clean and regular fermentation including at high temperatures.
- Low volatile acidity production.

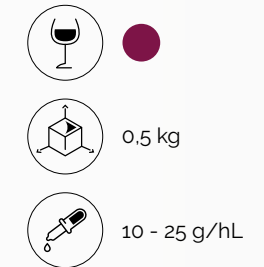


PREMIUM® SUPERTUSCAN



Saccharomyces cerevisiae. Yeast strain suitable for the production of wines with great structure, high alcohol content and long ageing potential.

- Stimulatory of MLF.
- Conferring elegant fruitiness.
- Ideal for the fermentation of musts for obtain aromatic wines with considerable structure and alcohol potential.



PREMIUM® ROUGE



Saccharomyces cerevisiae. Selected yeast strain that features very fast fermentation onset in the first 24-36 hours, followed by a constant and regular kinetic.

- Low production of sulphur compounds, low foam production and good resistance to alcohol.
- Low adsorption of anthocyanins.



PREMIUM® ZEROPIÙ



Saccharomyces cerevisiae. Selected yeast strain for its reduced sulphur dioxide production. It is particularly recommended for wines where limited sulphite concentration is desired.

- Very rapid fermentation kinetics in the first 24-36 hours.
- For specific winemaking objectives.



PREMIUM® FRUCTO



Saccharomyces bayanus. Selected yeast strain with particular capacity to assimilate fructose. Excellent for stuck fermentations..

- Suitable for management of difficult and secondary fermentations.
- Resistant to alcohol, pressure, sulphur dioxide, variable pH and temperature conditions.
- For specific winemaking objectives.



MASTERVIN® BIO IST



Saccharomyces cerevisiae. CERTIFIED ORGANIC yeast strain selected for clean fermentation with good varietal expression and low production of volatile acidity.

- The product is certified ORGANIC pursuant to Reg. EC 834/2007.
- For specific winemaking objectives.



PREMIUM® whites LINE - ID card

Strain	Premium® Blossom	Premium® Chardonnay	Premium® Prosecco	Premium® TioI	Premium® 3MH
Species	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>
Origin			Valdobbiadene (IT)		
Alcohol tolerance (% vol.)	14	15	14	14.5	14.5
Alcohol yield (% vol/g of sugars)	0,058	0,059	0,058	0,06	0,06
Optimal temperature (°C)	10 - 30	14 - 28	10 - 35	14 - 25	15 - 23
Production of SO ₂	Low	Low	Average	Low	Low
Action on malic acid (-%)	25 - 35	35 - 45	25 - 35	10 - 20	10
Glycerol production	Average	High	Average	Average	Medium low
Copper concentration of 30ppm or higher	Not recommended	Recommended	Not recommended	N.A.	No
Aromatic characteristics	Floral expression, sweet notes Varietal expression	Enhances varietal characteristics	Enhances aromatic characteristics	Varietal aromatic expression, thiolic	Thiolic aromatic expression
Anthocyanin absorption	N.A.	N.A.	N.A.	N.A.	No

PREMIUM® reds LINE - ID card

Strain	Premium® Supertuscan	Premium® Zinfandel	Premium® Rouge
Species	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>
Origin	Strain selected by Enologica Vason on the Hills of Siena (IT)	Strain selected by Enologica Vason in Salento (IT)	Bordeaux
Alcohol tolerance (% vol.)	17	19	17
Alcohol yield (% vol/g of sugars)	0,057	0,059	0,057
Optimal temperature (°C)	15 - 30	14 - 35	11 - 30
Production of SO ₂	Low	Average	Low
Action on malic acid (-%)	10 - 20	25 - 35	25 - 35
Glycerol production	High	High	High
Copper concentration of 30ppm or higher	Not recommended	Not recommended	N.A.
Aromatic characteristics	Enhances fruity notes	Neutral	Enhances varietal characteristics of red wines
Anthocyanin absorption	Low	Low	Low

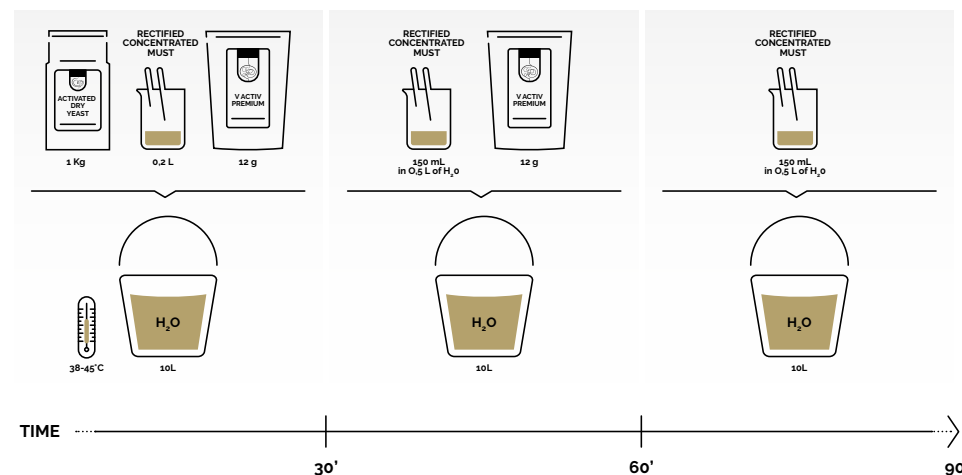
PREMIUM® and MASTERVIN® LINE specific winemaking objectives - ID card

Strain	Premium® Fructo	Premium® ZeroPiù	Mastervin® BIO IST
Species	<i>Saccharomyces bayanus</i>	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>
Origin		Strain selected by Enologica Vason (IT)	
Alcohol tolerance (% vol.)	18	17	13
Alcohol yield (% vol/g of sugars)	0,054	0,057	0,057
Optimal temperature (°C)	18 - 30	15 - 30	15 - 25
Production of SO ₂	Low	Low	Low
Action on malic acid (-%)	25 - 35	10 - 20	10 - 15
Glycerol production	High	High	Low
Copper concentration of 30ppm or higher	Not recommended	Not recommended	N.A.
Aromatic characteristics	Neutral	Neutral	Varietal characters
Anthocyanin absorption	High in the case of sur lies maturation	Low	Low

MANUAL PROCEDURE FOR THE RE-HYDRATION OF ACTIVATED DRY YEAST



The success of a fermentation process is not only the result of choosing the best yeast or the dosage of the most suitable nutrients provided at the right time.



Rehydrated and ready to use yeast for direct inoculation in the must or for creating a pied de cuve.

Oxygenate and agitate slowly for the entire rehydration process.

The transportation and the storage requirements of yeasts make the active dry form the most commonly used in the winemaking sector. The industrial drying process entails a certain loss of vitality and the need to recreate optimal conditions for

the recovery of the fermentative activity. This stage, called rehydration, is extremely delicate in relation to maintaining the yeast's biological activities; it is therefore very important to create the optimal conditions for the development of yeast cells.



COMBO APPROACH®

synergies for excellence

The new biotechnological knowledge flows into specific work procedures and processes that ensure the best result. The first consideration relates to the transition of dry yeast to its vital form, through the first automatic rehydration system, Easyferm®, which preconditions the yeast fermentation efficiency, and subsequent expression of its unique characteristics. In order to optimize the potential of yeasts in expres-

sing the varietal sensory character, VASONGROUP R&D suggests the joint use of yeast with a specific activator of the V STARTER line.

To promote varietal aromas, through a clear definition of the yeast's activity on the organoleptic profile, incorporation of the nutrient should take place close to yeast inoculation, as recommended by the official company procedures.

The first automated system for optimising the yeast's preconditioning and rehydration operations.



EASYFERM®

The success of fermentation is the result of choosing the best yeast or the dosage of the most suitable nutrients provided at the right time.

Rehydration is extremely critical for the survival and maintenance of the yeast's functional activities: Enologica Vason researchers, in collaboration with JU.CL.A.S., have developed EASYFERM®: the first system for automatically optimising all stages of yeast's rehydration and preconditioning operations.

- Suitable for the preparation of "pied de cuve" (PDC) in secondary fermentation or in case of stuck fermentation.
- It can be used for the preparation for the dilution of powder ingredients or the preparation of solutions.
- Also used as a recirculation unit for a CIP wash or, in the PDC version, as a pre-selector for liquid transfer.

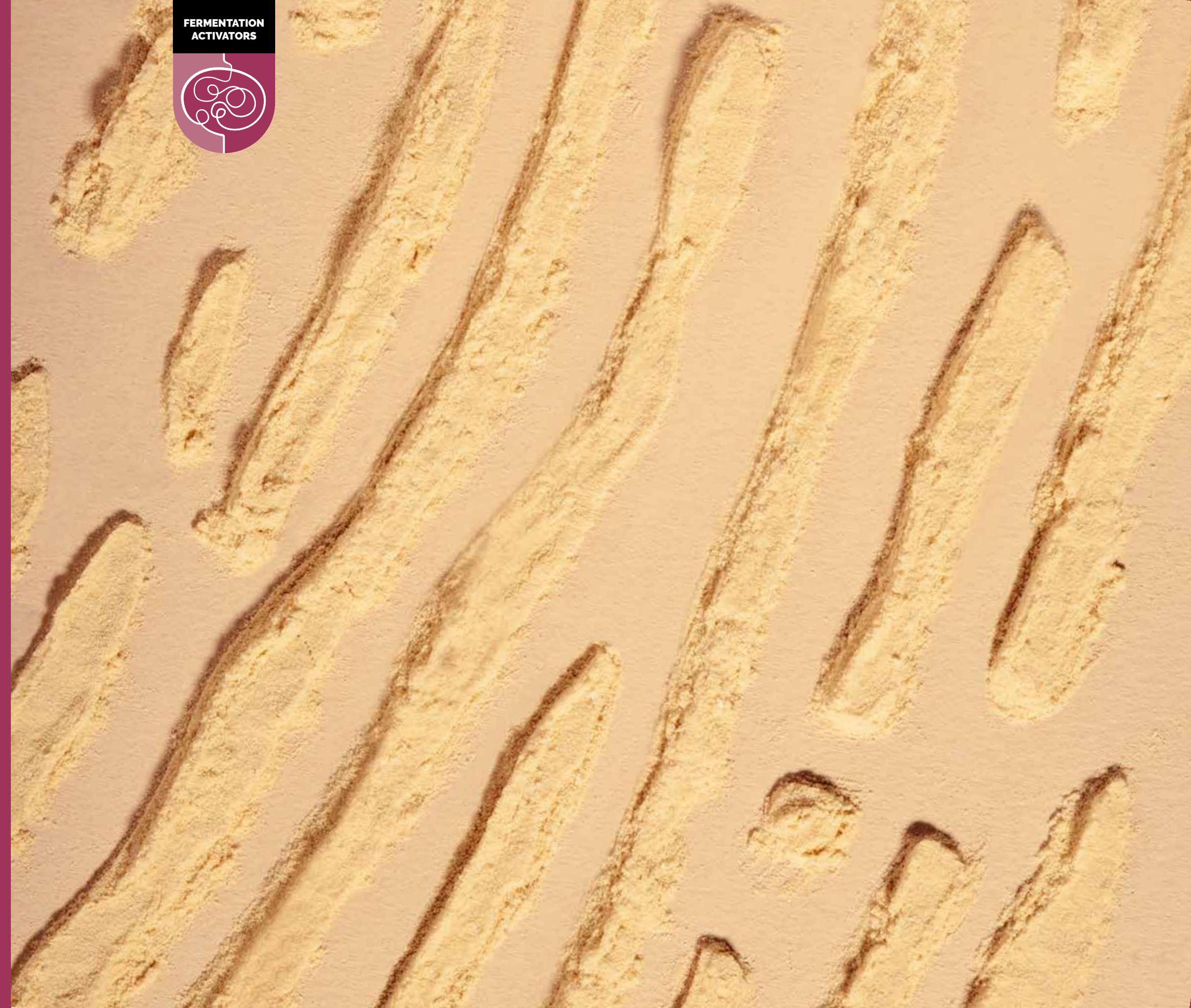


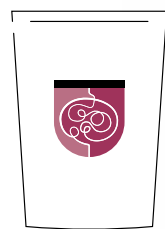
JUCLAS
Advanced beverage systems

FERMENTATION
ACTIVATORS



FERMENTATION ACTIVATORS





V STARTER AROM



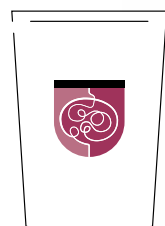
Fermentation nutrient and bio-regulator. Suitable for reductive winemaking and to ensure clean fermentation and aromatic expression.

- Recommended use at the time of inoculation.
- Maintains optimal redox balance.

Organic compounds ●●○

0.5 - 15 kg

15 - 40 g/hL



V STARTER FRUIT



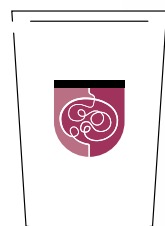
Fermentation activator and bio-regulator, specific for sweet and fruity aromatic expression.

- Control of undesirable metabolite production (such as acetaldehyde and volatile acidity).
- No ammoniacal nitrogen sources.
- Excellent for sparkling wines.

Organic compounds ●●●

0.5 - 15 kg

15 - 40 g/hL



V STARTER TF



Fermentation activator and bio-regulator, specific to enhance the grape variety, with distinct floral and fresh fruit expression.

- Promotes clean fermentation and full varietal expression, very fresh floral and fruity aromatic notes.
- No ammoniacal nitrogen sources.
- Ideal for sparkling wines.

Organic compounds ●●●

0.5 - 15 kg

15 - 40 g/hL

V STARTER PREMIUM®



Fermentation activator and bio-regulator providing the yeast with the necessary substances to ensure clean fermentation, without unwanted by-products.

- No ammoniacal nitrogen sources.
- Recommended to prevent and restart stuck fermentation.
- Excellent for sparkling wines.

Organic compounds ●●●

0.5 - 20 kg

15 - 40 g/hL

MASTERVIN® BIO V STARTER



Complex activator made from yeast hulls suitable for the multiplication of yeasts and the creation of the "ped de cuve".

- Product certified organic pursuant to Reg. EC 834/2007.

Organic compounds ●○○

0.5 kg

15 - 40 g/hL

FOSFOACTIV PREMIUM®



Newly developed ammonia-based yeast nutrient containing ammonium phosphate and yeast derivatives.

- Recommended after alcoholic fermentation started.
- Can be applied directly to the mass at the time of inoculation.
- Recommended for wines with high alcohol content.

Organic comp. ●○○

Ammoniacals ●○○

0.5 - 20 kg

40 - 80 g/hL

V ACTIV PREMIUM®



Complete fermentation activator and bio-regulator that guarantees the optimal supply of essential substances and removal of toxic factors.

- Adapt for smooth and clean fermentations.
- Also optimal for creating pied de cuve.

Organic comp. ●●●

Ammoniacals ●○○

0.5 - 15 kg

40 - 100 g/hL

SMARTVIN® ACTIV



Complete fermentation activator and bio-regulator for efficient action also in adverse substrate conditions, pelletized form.

- Contains the formation of dust in the work environment.
- Suitable for achieving regular and clean fermentations.
- Optimal for creating pied de cuve and for second fermentation.

Organic comp. ●●●

Ammoniacals ●○○

5 kg

30 - 80 g/hL

SMARTVIN® CLASSIC



Fermentation activator and bio-regulator in pelletized form, with balanced formulation for clean primary and second fermentations.

- Prevents the formation of dust in the work environment.
- Suitable for sparkling wine production.

Organic comp. ●●○

Ammoniacals ●○○

complete pallet in 15 kg boxes

40 - 100 g/hL

D.A.P. ACTIV



Balanced yeast nutrient based on ammonium phosphate and thiamine that meets the YAN requirement favourable to cell development.

- Sulphate-free.
- Avoids and prevents difficult fermentation.

Ammoniacals ●●○

20 kg

10 - 30 g/hL

BOOSTER ACTIV PREMIUM®

Innovative fermentation supplement with detoxifying function and vitamin supply.

- Use with ongoing alcoholic fermentations.
- Ensures regular fermentative process and prevents possible difficulties related to yeast metabolism.
- Excellent also for second fermentation.



-



15 kg



20 - 30 g/hL

V ACTIV

Ammonia-based yeast nutrient in classic formulation including thiamine and inert substrates.



Ammoniacals

●●○

1 - 20 kg

10 - 30 g/hL

V ACTIV SUPER

Nutrient based on ammonium and thiamine along with inert substrates, formulated to create the ideal environment conditions for the development of yeasts.



Ammoniacals

●●○

25 kg

20 - 30 g/hL

V ACTIV SCORZE

Specific activator for the adsorption of undesirable elements contained in the must, composed of yeast hulls with high adsorbent action.



Organic compounds

●○○

0.5 kg

20 g/hL

THIAMINE HYDROCHLORIDE

Alcoholic fermentation bio-regulator. Thiamine hydrochloride (Vitamin B1), pure, totally soluble in water. Excellent regulator of yeast activity, limits the production of undesirable secondary elements for clean final products.



-

-

0.5 kg

60 mg/hL

BIAMMONIC PHOSPHATE

Simple but effective supply of inorganic mineral nutrition for alcoholic fermentation. Excellent in the case of YAN deficiency.



Ammoniacals

●●○

25 kg

20-30 g/hL

AMMONIC SULPHATE

Totally water soluble, it can be used at the inoculation or in the first days of fermentation.



Ammoniacals

●●○

25 kg

20-30 g/hL

V ACTIV MALOSTAB

Specific adsorbent product, ideal for promoting malolactic fermentation and suitable for the removal of swith places to bacteria (excess polyphenols, long and medium chain fatty acids).



-

-

0.5 kg

50 g/hL

V ACTIV FERMISTAB

Specific adsorbent product, ideal for aiding alcoholic fermentation. Excellent for preventing difficulties in the management of alcoholic fermentation.

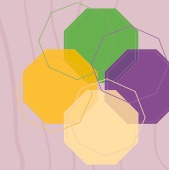


-

-

0.5 kg

60 g/hL



COMBO APPROACH®

synergies for excellence



A first example of synergy existing between the various enological solutions is the yeast/activator interaction in biotechnology that merges in specific work procedures, and therefore in processes, guaranteeing a well-defined final result.

In order to better expose the potential of yeasts to define the varietal sensory profiles, **VASONGROUP R&D** suggests the joint use of **iFruit® Red** yeast with a specific activator of the **V STARTER** line. Incorporation of the nutrient should take place close to yeast inoculation, as recommended by the official company protocols.

The objective is to promote the varietal aromas, through yeast's best expression under the organoleptic profile. In the course of winemaking, if a specific extractive enzyme such as **ZIMAFRUIT** is used, the varietal fruit potential is further revealed and expressed, thanks to the **Combo Approach®**.



TANNINS



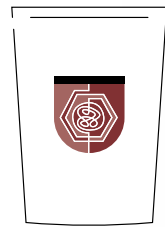
TANNINS



Our search is for the selection of the best botanical sources of tannins. Efficient production and purification methods of these raw materials allows us to offer a range of tannins able to synergistically and successfully fulfil every vinification process.



SG TECHNOLOGY: many of our tannins go through a "special granulation" (SG) treatment, which makes the product as readily soluble in water while respecting the delicate organoleptic qualities.

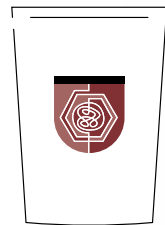


PREMIUM® UVA SG



An elegant granulated product made with condensed tannin derived from grapes.

- A direct reflection of the tannin composition naturally contained in grapes.
- High reactivity to proteins and color matter, along with a clarifying action.
- Excellent effect in terms of redox stability through to bottling. The wines are aromatically more complex, and full bodied.
- Enhances and maintains the freshness of the wine at low dose rates.

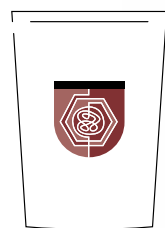


PREMIUM® VINACCIOLO SG



An elegant granulated product made with the highest quality condensed tannins, result of rigorous selection from the best tannins obtained from grapes.

- Maintains wine redox stability over time.
- High reactivity to proteins as well as color matter; low clarifying activity.
- Its finesse and reactivity make it suitable for use from early winemaking steps up to the pre-bottling phase.



TI PREMIUM® SG



Granulated catechinic tannin obtained through a delicate extraction process from the best green tea selections.

- Excellent redox management.
- Possesses precious elements highly reactive to anthocyanins and oxidase enzymes, for optimal use on musts and wines.
- Moderate clarifying action.
- With its natural capacity to consume dissolved oxygen, it represent a powerful ally in low sulphite vinification procedures (LOW SO₂).

SMARTAN® UVA SG



Granulated catechinic tannin product with a specific formulation, extracted entirely from grapes.

- A direct reflection of the tannin composition naturally contained in grapes.
- High reactivity to the color matter and proteins, with clarifying action.
- Useful in the first stages of vinification, during ageing and micro-oxygenation.

SAFE TAN® SG



A specific granulated and highly soluble blend of gallotannins, extracted from selected plant materials.

- A very useful tool when working with compromised grapes and more generally for redox protection.
- Extremely reactive with proteins, it accordingly provides strong anti-oxidase protection.
- Excellent direct oxygen receptor, suitable for reductive vinification of white wines.
- Possesses clarifying action.
- Increases the perception of body and structure, preserving the initial organoleptics.

Essential when working with infected grapes, especially in by Botrytis cinerea also to effectively reduce the SO₂ additions.

TAN® CLASSIC



Powdered gallic tannin extracted from selected vegetal materials, with high reactivity.

- Anti-oxidase protection.
- Provides clarifying action.
- Increases the perception of body and structure, preserving the initial organoleptics.

PREMIUM® STAB SG



Granulated tannin product obtained from selected gall nuts, for complete anti oxidant protection.

- Effective preventing wine oxidations, it has limited impact on the sensory characteristics.
- Excellent reactivity against proteins, with clarifying action.
- Suitable for use on both must and finished wine, thanks to its finesse.
- Broad spectrum stabilize effect against oxidation.

EASYTAN® HARVEST SG

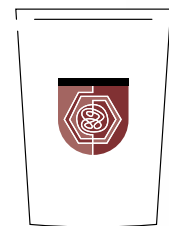


A granulated product prepared from a fine selection of ellagic tannins.

- Confers great resistance to oxidation, helping to maintain the sense of volume and better body over time.
- Aids color stabilization in red wines
- Has good clarification action.

5 - 30 g/hL reds
1 - 5 g/hL rosés
1 - 5 g/hL whites
5 - 30 g/hL distillates

0.5 - 5 kg



SMARTAN® SG



A granulated blend of gentle ellagic tannins obtained from French oak.

- Helps maintaining the structure of the wine, modifying discordant organoleptic notes.
- Used to manage reductive characteristics, incorporating "vegetal" notes from the extracted tannins, confer harmony and provide resistance to oxidation.
- Moderate clarifying action.

5 - 25 g/hL reds
1 - 5 g/hL whites
5 - 30 g/hL distillates

0.5 kg



COMBO APPROACH®
SMARTAN® SG is suited to use with MicroDdue® Plus, the JU.CL.A.S. patented system for oxygen micro-dosing in must and wine.

» See in-depth information at end of chapter.



BARREL TAN® L



Liquid preparation of ellagic tannins obtained from fine French and American oak.

- Protection of the color matter.
- Even though it has a limited reactivity to protein compound-sit offers a possible clarifying effect.

1 - 15 mL/hL reds
1 - 5 mL/hL whites
1 - 5 mL/hL sparkling
5 - 40 mL/hL distillates

1 kg - on request 25 kg



COMBO APPROACH®
BARREL TAN® L is suited to use with MicroDdue® Plus, the JU.CL.A.S. patented system for oxygen micro-dosing in must and wine.

» See in-depth information at end of chapter.

PREMIUM® LIMOUSIN SG



Versatile granulated product obtained from French oak through a specific extraction process.

- It can be used successfully to provide stability.
- Its sensory finess allows it to be used also in white wines to ensure longevity and fragrance.
- Excellent redox regulator, it provide the beverage with considerable stability over time.
- Moderate clarifying action.
- Ideal for second fermentation and finishing treatment; also excellent in vinification.

5 - 30 g/hL reds
1 - 5 g/hL rosés
1 - 5 g/hL whites
1 - 3 g/hL sparkling
5 - 40 g/hL distillates

0.5 kg



COMBO APPROACH®
PREMIUM® LIMOUSIN SG is suited to use with MicroDdue® Plus, the JU.CL.A.S. patented system for oxygen micro-dosing in must and wine.

» See in-depth information at end of chapter.

PREMIUM® LIMOUSIN SPECIAL SG



Granulated ellagic tannin from delicate French oak wood through a special extraction, drying and toasting process.

- Excellent in the finishing stages, this product is ideal for premium products.
- Provides stability and longevity.
- Moderate clarifying action.

1 - 15 g/hL reds
1 - 5 g/hL rosés
1 - 5 g/hL whites
1 - 5 g/hL sparkling
5 - 40 g/hL distillates

0.5 kg

PREMIUM® TOSTATO SG



Granulated ellagic tannin obtained from very fine toasted French oak via an exclusive extraction and drying process.

- Extremely elegant effect, even at low doses.
- Provides stability and longevity.
- Suggested application in later stages of wine production.
- Gentle clarifying action.

1 - 15 g/hL reds
1 - 5 g/hL rosés
1 - 5 g/hL whites
1 - 5 g/hL sparkling
5 - 40 g/hL distillates

0.5 kg

PREMIUM® TOSTATO L

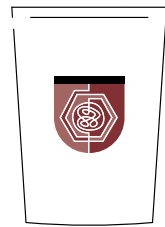


A product made with selected tannins, obtained from fine French oak, in aqueous solution.

- Distinguished by its fine and particularly elegant tannic note.
- Treated wines retain the sense of depth and show greater aromatic complexity over time.
- Characterised by its softness, even at high dosage rates.
- In the case of wines, it can be used from the first stages of maturation.

1 - 15 mL/hL reds
1 - 5 mL/hL whites
10 - 40 mL/hL vinegars
5 - 40 mL/hL distillates

5 kg



PREMIUM® WHISKY LATTONE SG



Granulated ellagic tannin from fine American oak.

- Delicate organoleptic characteristics that support the structure of great wines without overwhelming.
- Very suitable for use in red wines as a stabilizer in the structuring stages with moderate aerobic environments and in pre-bottling steps (at lower dose rates).
- Gentle clarifying action.



COMBO APPROACH®
PREMIUM® WHISKY LATTONE SG is suited to use with MicroDue® Plus, the JU.CL.A.S. patented system for oxygen micro-dosing in must and wine.

» See in-depth information at end of chapter.

PREMIUM® FUSION SG



Granulated product obtained from very fine and delicate tannins, from the finest selections of French and American oaks.

- Perfect balance of polyphenolic substances with non-aggressive organoleptic characteristics that can integrate with the structure of bolder wines.
- An excellent redox regulator, treated wines appear clear and clean and preserve their soft notes and original olfactory complexity over time.

TUTTIFRUTTI® RED



A powder form product obtained from an exclusive ellagic tannin stabilized with natural polysaccharides.

- Able to manage the redox state so as to preserve the varietal and fermentative fruity notes of the wines over time.
- Indicated during maturation as a stabilizer, but also in preparatory bottling operations on reds, rosés and, in lower dose rates, also on whites.
- Gentle clarifying action.

TANNINO SPECIAL SG



Gallic-ellagic granulated tannin product extracted from selected plant materials.

- Added from the crushing stage, it helps maintain the wine's initial aromatic complexity and structure over time, effectively aiding the colloidal stabilization of the wine.
- In maceration stabilizes the anthocyanins extracted from the skins, which would otherwise be partially lost.
- A protective tannin with added clarifying action.

VTAN® SG



A granulated compound of catechinic, gallic and ellagic tannins that act synergistically for color stabilization and the structuring of red wines.

- Recommended in the "structuring", which occurs in partially aerobic conditions.
- Has clarifying action.
- Low dosing rates during maturation protect the wine.
- Does not cause organoleptic imbalances. A well-rounded product able to make the wine express its fresh and fruity aromatic potential.



COMBO APPROACH®
VTAN® SG is suited to use with MicroDue® Plus, the JU.CL.A.S. patented system for oxygen micro-dosing in must and wine.

» See in-depth information at end of chapter.

COLORSTAB® SG



A granulated compound of catechinic, gallic and ellagic tannins that act synergistically for color stabilization of red wines.

- The reference product for color stability.
- Clarifying action.
- Well-balanced sensory effect, helping maintain the wine's structure over time.



COMBO APPROACH®
COLORSTAB® SG is suited to use with MicroDue® Plus, the JU.CL.A.S. patented system for oxygen micro-dosing in must and wine.

» See in-depth information at end of chapter.

TUTTIFRUTTI® WHITE



Granulated product obtained from an exclusive and balanced combination of gallic-condensed tannins, stabilized with natural polysaccharides, to preserving the varietal aromas.

- Used in the treatment of white and rosé wines from the first stages of maturation, wines maintain their volume and will be more resistant to oxidation, maintaining fresh varietal fruity notes.
- Clarifying action.

PREMIUM® COLOR SG



A granulated compound of catechinic, gallic, ellagic and procyanidinic tannins that act synergistically for color stabilization of ultra-premium red wines.

- Formulation suitable from the first stages of red vinification, including sensitive varieties destined for the winery's most prestigious product.
- Fine and delicate, it imparts its pronounced reactivity in the protective and stabilizing action of the coloring matter.
- Moderate clarifying action.



COMBO APPROACH®
PREMIUM® Color SG is suited to use with MicrOdue® Plus, the JU.CLAS. patented system for oxygen micro-dosing in must and wine.

>> See in-depth information at end of chapter.

BODITAN SG



Granulated compound of refined catechinic, gallic and ellagic tannins formulated specifically to control the redox system, while providing greater duration to the wines' sensory qualities.

- Imparts its pronounced reactivity in the protective and stabilizing action of the coloring matter.
- Moderate clarifying action.
- Fine and delicate, can be used from the end of alcoholic fermentation up to bottling.



COMBO APPROACH®
BODITAN SG is suited to use with MicrOdue® Plus, the JU.CLAS. patented system for oxygen micro-dosing in must and wine.

>> See in-depth information at end of chapter.

SMARTAN® FRUITY



Product made with a delicate proanthocyanidin tannin, rich in natural polysaccharides, aims to preserve the varietal and fermentative aromas over time.

- Able to manage the redox state, in both ageing and pre-bottling operations.
- Particularly suited for reds and rosés.
- Clarifying action.
- Can be used with white wines at moderate dosage rates.

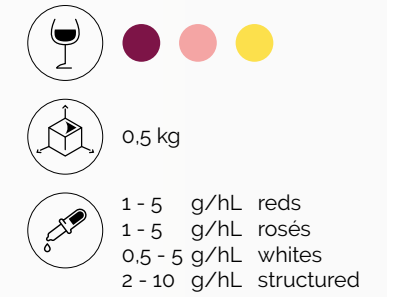


SMARTAN® ZEST



Powdered product made with special gallic-condensed tannins, to preserve the varietal and fermentative aromas over time.

- Sensory preservation: volume on the palate, and broader aromatic complexity.
- Used in the treatment of white and rosé wines, from the first stages of maturation: wines maintain their volume and will be more resistant to oxidation, maintaining fresh varietal fruity notes.
- Clarifying action.



COMBO APPROACH®
SMARTAN® ZEST is suitable for use in synergy with X-PRO® IDENTITY WHITE and X-PRO® PROTECTION.

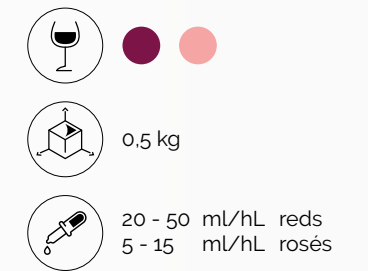
■ SMARTAN® ZEST
+ ■ X-PRO® IDENTITY WHITE
■ X-PRO® PROTECTION

VTAN® L



Balanced mixture of various types of tannins in liquid solution. Possesses color protection and stabilizing action.

- Structuring attributes.
- Respects organoleptic profile, formulated to allow the wine to express its fresh and fruity aromatic potential.
- Readily reactive with protein compounds; accordingly, it offers a subtle clarifying action.
- Suitable for use across all vinification stages of red wine.



COMBO APPROACH®
VTAN® L is suited to use with MicrOdue® Plus, the JU.CLAS. patented system for oxygen micro-dosing in must and wine.

>> See in-depth information at end of chapter.

PREMIUM® VITE SG



Granulated combination of tannins extracted from the various noble fractions of the *Vitis vinifera*, specifically: leaf, shoot, seed, skin.

- Promotes longevity and greater resistance to oxidation.
- The treated wines preserve their aromatic complexity and freshness while the structure supports.
- Gentle clarifying action.



SUMMARISING TABLE

Product	Form					Redox protection	Maintains the structure	Stabilizes the color	Extends shelf life	Must	Compromised grape conditions	Thermo vinification	Drawing off and ageing	Finishing
		●	●	●	⊘									
CATECHINIC														
PREMIUM® VINACCIOLO SG	Granulated SG	R	R	R	S	S	R	R	R				R	R
PREMIUM® UVA SG	Granulated SG	R	R	R		S	S	R	R	S			R	R
TI PREMIUM® SG	Granulated SG	R	R	R	S	R	R	S	R	R	S		R	R
SMARTAN® UVA SG	Granulated SG	R	R	R		S	R	R	S	R	S		R	S
GALLIC														
PREMIUM® STAB SG	Granulated SG	S	R	S	R	R	S	R	R	R			R	R
TAN® CLASSIC	Powder	S	R		S	S				R	R	S	S	
SAFE TAN® SG	Granulated SG	R	R		R	S				R	R			
ELLAGIC														
EASYTAN® HARVEST SG	Granulated SG	R	R	R		S	S	R		R	S	R	S	
SMARTAN® SG	Granulated SG	R	R	R		R	R	R	R	S			R	R
BARREL TAN L	Liquid	R	S	S	S	R	S	S					S	R
PREMIUM® LIMOUSIN SG	Granulated SG	R	R	R	S	R	R	R	R				R	R
PREMIUM® LIMOUSIN SPECIAL SG	Granulated SG	R	S	S	S	R	R	S	R				S	R
PREMIUM® TOSTATO SG	Granulated SG	R	S	S	S	R	S	S	R					R
PREMIUM® WHISKY LATTONE SG	Granulated SG	R	S	S	S	R	R	S	R				S	R
PREMIUM® FUSION SG	Granulated SG	R		S	S	R	R	S	R					R
TUTTIFRUTTI® RED	Powder	R	S	S	S	S			S				S	R
SYNERGIES														
TANNINO SPECIAL SG	Granulated SG	R	R			S	R	S	S	R		S	R	S
VTAN® SG	Granulated SG	R	S			R	R	R	S	R	R	R	R	
COLORSTAB® SG	Granulated SG	R	S			R	R	R	R	R	R		R	S
TUTTIFRUTTI® WHITE	Granulated		R	R	S	S	S		S				R	R
PREMIUM® COLOR SG	Granulated SG	R				R	R	R	R	S	S		R	R
BODITAN SG	Granulated SG	R	S	S	S	R	R	R	R	S			R	R
SMARTAN® FRUITY	Powder	R	S	S		S	R	R	R				R	R
SMARTAN® ZEST	Powder	S	R	R		R	R		R				R	R
VTAN® L	Liquid	R	S			S	S	R	S	R	S	R	R	
PREMIUM® VITE SG	Granulated SG	R	S	S	S	R	R	S	R				R	R

KEY R = the **recommended** specific application S = advised as **suitable**

MICRODUE® PLUS

The exclusive JU.CLA.S. technology for oxygen micro-dosing in must and wine.

The MICRODUE® PLUS dosing system, perfected and patented by JU.CLA.S., is able to manage micro-oxygenation in an extremely accurate and safe manner.

- Precision volumetric dosing
- 6 separate dosing points
- Adjustable dosing rates for each dosing point
- Portable
- Ceramic cartridges with defined micrometry, sterilizable
- Suitable for micro/macro oxygenation in small tanks from each dosing point

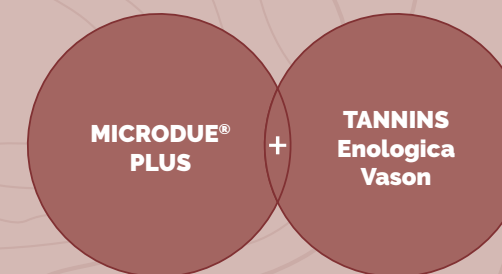


JUCLAS
Advanced beverage systems

MICRODUE® PLUS AND TANNINS: STRUCTURE AND HARMONY

From a complete understanding of the mechanisms underlying the role of oxygen with tannin in wine, **VASONGROUP** suggests the combined use of tannins, to enhance value and complexity.

Red wines benefit through color stabilization, tannic structure and aromatic expression, while **white wines** evolve and integrate harmoniously.



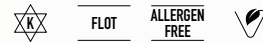
COMBOAPPROACH®
synergies for excellence

CLARIFYING
AGENTS



CLARIFYING AGENTS

FLOTTOPLUS® 2.0



Powdered product with high electrical surface charge, specific for flotation and cold settling.

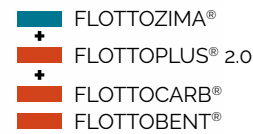
- Applied successfully in flotation clarification of musts and fruit juices.
- The product guarantees obtaining a hydrophobic floccule that is able to adhere easily to the gas used in the flotation process.
- Marked clarifying effect; moderate tannin removal action.



COMBO APPROACH®

Due to its features, this is the most suitable product in its category for flotation and it works in perfect synergy with Flottocarb® and Flottobent®, especially following a must preparation treatment with Flottozima®.

In continuous flotation systems, Flottoplus® 2.0 is dosed in-line by the Dosacom®.



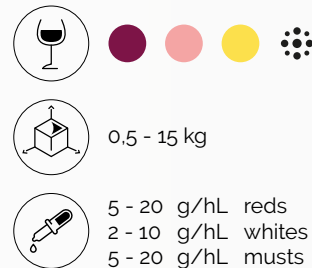
>> See in-depth information at end of chapter.

FITOPROTEINA P



Plant-based clarifying agent in powder form with specific removal action for astringent tannins.

- Works on the sensory profile, removing the most astringent and rough polyphenols in the form of tannin-protein compounds.
- Recommended clarification agent throughout wine's finishing.
- Respecting the color, improves the shade and brilliance.



FITOPROTEINA XP



Plant-based polycompound formulation with a specific clarifying activity; under powder form. Formulated to assist clarification while respecting the wine's organoleptics.



CLARITO® BACTOCLEAN



Polycompound clarifying agent with stabilizing action; in powder form. Suitable for targeted microbiological management. High stabilizing action on phenolic substances.



FITOFERM®



Polycompound formula powdered with clarifying and stabilizing actions for fermenting musts.

- Aids the protein stabilization of must and the removal of undesirable polyphenolic substances.
- Promotes improved separation of the gross lees at the end of fermentation, ensuring fresher aromas and sensory cleanliness.
- Facilitates the selective removal of aggressive and rough tannic elements.



FITOPROTEINA XP L



A ready to use liquid clarifier, based on very pure plant proteins, with specific cold settling.

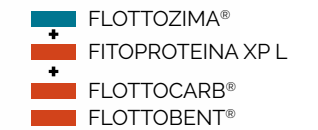
- Respectful of the quality of the wine and the must.
- Ideal for static clarification and improving filterability.



COMBO APPROACH®

Due to its features, it works in perfect synergy with FLOTTOCARB® and FLOTTOBENT® products, especially following a must preparation treatment with FLOTTOZIMA®.

In continuous flotation systems, FITOPROTEINA XP L is dosed in-line by the DOSACOM®.



>> See in-depth information at end of chapter.

CLARITO® SP



Polycompound powdered clarifying agent with strong stabilizing action.

- Specific adsorption of tannic and more oxidized phenolic substances.
- Used to ameliorate the effects of oxidation in white and rosé wines, to finesse the tannin levels of young red wines, to eliminate oxidized characteristics and to improve the color shade of aged red wines.
- The product settles in a compact sediment.

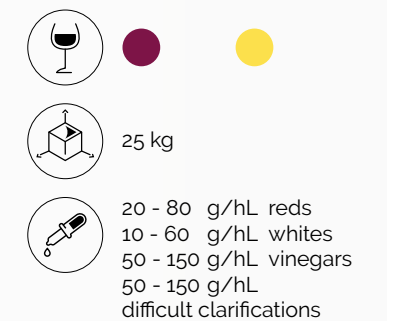


CLARITO® SUPERFLOW



Plant-based polycompound fining agent in powder form with excellent clarifying action and benefits to filterability.

- Strong clarifying and clearing action with makes it extremely well suited for the treatment of wines and vinegars that are particularly difficult to clarify.
- Minimum decolorizing effects on color and organoleptics of the treated product.
- Excellent performances in red wines difficult to filter.

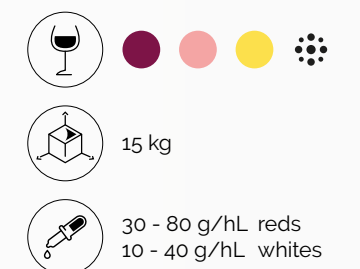


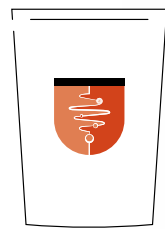
CLARITO® FITO K



Polycompound formula powdered with broad spectrum clarifying and stabilizing action.

- Restores sensations of freshness to oxidized wines, at the same time helping to remove sensory defects linked to discordant polyphenolic components.
- Used for the clarification of musts and wines requiring a substantial adjustment of the coarse and rough tannins.





PREMIUM® FISH

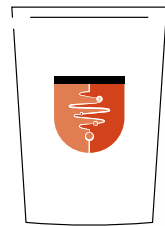


Food-grade gelatin derived from fish with clarifying effect and moderate tannin removal action. Granular, odourless.
Under regulatory standards, where used as a clarifying agent, it is considered allergen free.

- Able to perform efficient clarification of the colloidal system responsible for the fouling of filtration surfaces/media.

* Clarification of must (also by flotation) // ** To improve the filterability of treated wines

0,5 kg
2 - 15 g/hL*
2 - 10 g/hL**



PREMIUM® GEL GRADO 1



Food-grade pigskin gelatin with high electrical surface charge, for low-tannin wines.

- Ideal for treating low-tannin wines that require clarification for the purpose of improving clarity or filterability of the product, while respecting structure and color.
- Limited tannin removal action.

1-25 kg
5 - 30 g/hL reds
3 - 10 g/hL whites
5 - 30 g/hL vinegars
5 - 30 g/hL juices

PREMIUM® GEL GRADO 2



Food-grade pigskin gelatin characterised by an intermediate surface electrical charge and medium tannin removal action.

- Suited for treatment of wines with moderate tannicity and that require good clarification with improved filterability.

0,5 - 25 kg
5 - 30 g/hL reds
3 - 10 g/hL whites
5 - 30 g/hL vinegars
5 - 30 g/hL juices

PREMIUM® GEL GRADO 3



Food-grade pigskin gelatin with low surface electrical charge and high tannin removal action.

- Obtained through a special process of hydrolysis.
- Ideal for the treatment of wine with high tannin content and vegetal characters.
- Cold soluble.

0,5 - 15 kg
5 - 30 g/hL reds
3 - 10 g/hL whites
5 - 30 g/hL vinegars
5 - 30 g/hL juices

MASTERVIN® BIO GEL



Very pure, organic certified food-grade pigskin gelatin characterised by a high surface electrical charge and moderate tannin removal action.

- Suited for the treatment of organic wines with wide ranging tannicity.
- Excellent clarification effect along with improved filterability, can be obtained with low rates.

0,5 kg poly laminate
5 - 30 g/hL reds
3 - 10 g/hL whites
5 - 30 g/hL vinegars
5 - 30 g/hL juices

FLOTTOGEL®



Food-grade pigskin gelatin, powder form.
Applied in clarification of musts and fruit juices via the processes of flotation.

- The product guarantees obtaining a hydrophobic floccule that is able to adhere easily to the gas used in the flotation process.
- Recommended low tannicity wines to clarify or improve the filterability of the product. Respects both the structure and the color.

25 kg
2 - 10 g/hL
Musts to be clarified through flotation



COMBO APPROACH®

Due to its features, this is the most suitable product in its category for flotation and it works in perfect synergy with Flottocarb® and Flottobent®, especially following a must preparation treatment with Flottozima®.

In continuous flotation systems, Flottogel® is dosed in-line by the Dosa-com® unit.

- + FLOTTOZIMA®
- + FLOTTOGEL®
- + FLOTTOCARB®
- + FLOTTOBENT®

>> See in-depth information at end of chapter.

GELAXINA® P.O.



Food-grade pigskin gelatin.

- Clarifying effect.
- Intermediate tannin removal action.
- Features a medium-high electrical surface charge.

25 kg
5 - 30 g/hL reds
3 - 15 g/hL whites
5 - 30 g/hL vinegars
5 - 30 g/hL juices

GELAXINA® FLUID P



Food-grade pigskin gelatin in 30% solution..

- Suitable for clarification of juices, musts, and wines assuring fast clarification. Highly compatible with automatic in-line dosing.
- Excellent for the treatment of high tannin wines.
- Tannin fining action.

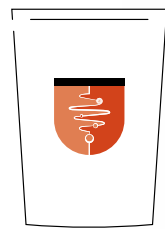
25 - 1000 kg
10 - 60g/hL reds
5 - 20 g/hL whites
5 - 20 g/hL musts
10 - 60g/hL vinegars

DECAGEL®



Food-grade pigskin gelatin, specific for dynamic separation through the decanter technology; also suited for separation via horizontal centrifuge, for rapid and efficient clarification of must.

5-25 kg
10-30 g/hL



MASTERVIN® COMPACT

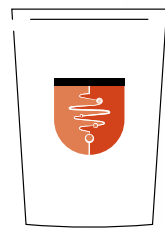


Granular compound of silica gel adsorbed to a specific sodium bentonite. Excellent compacting qualities.

- Protein stabilizing also with clarification effect.
- Clarifying effect in every stage of stabilization.
- Respects the color of the wine.

 20 kg

5 - 80	g/hL	wines
20 - 60	g/hL	musts
50 - 150	g/hL	vinegars
50 - 150	g/hL	juices



PLUSGRAN® GEL



Granular sodium bentonite with strong deproteinizing action.

- Combines the ease of dissolution with efficient clarification.
- Ideal for removing excess protein.
- Effective at very low dosages.

 25 kg

5 - 30	g/hL	wines
15 - 30	g/hL	musts
40 - 120g	/hL	vinegars
40 - 120g	/hL	juices

30 SIL



Silicon dioxide in 30% solution.

- Forms electrostatic bonds with substances carrying a positive charge, such as gelatin and proteins in general.
- Clarifies the must, aiding lees compaction.

 25 - 1200 kg

25 - 50	g/hL	wines
50 - 100	g/hL	musts
50 - 100	g/hL	juices
25 - 50	g/hL	filtered

40 SIL



Silicon dioxide in 40% solution.

- Forms electrostatic bonds with substances carrying a positive charge, such as gelatin and proteins in general.
- Clarifies the must, aiding lees compaction.

 25 - 1200 kg

25 - 50	g/hL	wines
50 - 100	g/hL	musts
50 - 100	g/hL	juices
25 - 50	g/hL	filtered

PLUSGRAN®



Activated granular sodium bentonite with strong protein removal power.

- Selected from the best montmorillonite minerals extracted from deposits in the Mediterranean region.
- Strong deproteinizing action.
- Granulated through a process that reduces the time required for rehydration, for maximum efficiency of the product.

 1 - 25 kg

50 - 150	g/hL	juices and vinegars
30 - 60	g/hL	musts or young wines
5 - 80	g/hL	white and red wines

FLOTTOBENT®



Activated sodium bentonite in powder form, specific for flotation.

- Odourless, composed of very high purity and selected montmorillonites.
- High swelling capacity.
- Easy dispersion in water without the formation of lumps.
- High deproteinizing action.

 15 kg

30 - 150	g/hL	wines
30 - 150	g/hL	musts
30 - 150	g/hL	juices
30 - 60	g/hL	flotation

V BENTONITE



Extremely pure activated sodium bentonite in powder form.

- Suitable for use in clarification processes through cold settling.
- High swelling capacity.
- Easy dispersion in water without the formation of lumps.
- High deproteinizing action.

 25 kg

30 - 60	g/hL	musts and young wines
30 - 150	g/hL	traditional clarification processes of musts, wines and juices

PLUSGRAN® JUICE K



Granular bentonite with low sodium transfer, suitable for use in the juice industry.

- Ideal for the stabilizing clarification of fruit juices and, generally, for the food industry.

 25 kg

5 - 80	g/hL	wines
30 - 60	g/hL	musts
50 - 150	g/hL	juices
50 - 150	g/hL	vinegars

SMARTVIN® CARB

Very pure pelletized oenological carbon, with good decolorizing and excellent adsorbent action. Product form reduces the presence of dust in the work area. It is suitable for use in cold settling, filtration and flotation.



Up to 100 g/hL
Pellets 5 - 15 kg

SMARTVIN® FPS

Very pure pelletized oenological carbon, with low decolorizing action. Specific phenolic adsorbent: able to selectively adsorb pigments, small molecules and ethylphenols.



Up to 100 g/hL
Pellets 1 kg

CARBOCROMOS®

High purity activated decolorizing carbon in powder form. High decolorizing action. It does not modify the organoleptic qualities of the treated product.

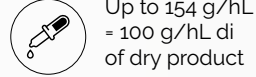
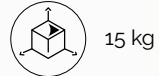


Up to 100 g/hL
2 - 17.5 kg

CARBOCROMOS® WT

High purity humidified activated carbon decolorizing powder form.

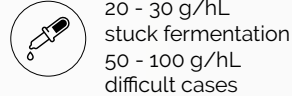
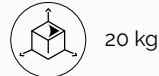
- High decolorizing action.
- The existing moisture aids the preparation, reducing dust.
- Ideal for stabilize the treatment of oxidized white wines



CARBOCROMOS® SUPER

High purity activated adsorbent carbon with low decolorizing action in powder form.

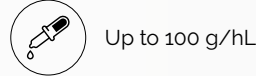
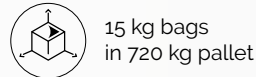
- High specific adsorption surface.
- Low content of leachable metals.



CARBOCROMOS® ENO

High purity activated decolorizing carbon.

- Intense decolorizing action.
- Low content of leachable metals.
- Adsorbent action of anthocyanins and easily oxidizable oligomers, which can be a source of instability in white wines.
- For a clear removal of inhibitory residues and toxic substances secreted by the yeast cells.



ENOANTICROMOS

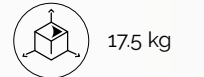
Powdered activated carbon with strong decolorizing action; the most common carbon selected for winemaking. Original CHEMVIRON trademark.



2-15 kg
As required up to 100 g/hL

FLOTTOCARB®

Powdered activated vegetal carbon with the ideal chemical-physical characteristics to easily adhere to the flotation gas.



- Adsorbent action, particularly effective against to anthocyanins and easily oxidizable oligomers, which can be a source of instability in white wines.
- High decolorizing action without modification of the organoleptic qualities of the treated product.



COMBO APPROACH®

Due to its features, this is the most suitable product in its category for flotation and it works in perfect synergy with Flottogel® and Flottobent® products, especially following a must preparation treatment with Flottozima®.

- FLOTTOCARB®
- + ■ FLOTTOGEL®
- FLOTTOBENT®
- FLOTTOZIMA®

FPS

High purity vegetal carbon in powder form. Specific phenolic adsorbent effective towards small molecules and ethylphenols. Excellent on musts, in finishing operations prior to second fermentation, or bottling.



20 kg
Up to 100 g/hL

MICOSORB® PLUS

Carbon and activated hydrocolloid silica product in powder form. A specific adsorbent which is completely inert in relation to contaminant removal.



10 kg
5 - 20 g/hL

SMARTVIN® PVPP



Polyvinylpyrrolidone product in pelletized form.

- High stabilizing action through specific adsorbance of phenolic substances.
- For correction of color tone, can be used in cold settling, filtration and flotation.
- Pelletized form limits the formation of dust in cellar application.

20 kg box
1 kg containers

10 - 40g/hL reds
2 - 15 g/hL whites
2 - 15 g/hL sparkling
10 - 40g/hL oxidized

PVPP



Very pure polyvinylpyrrolidone in micronised powder.

- High stabilizing action through specific adsorbance of phenolic substances.
- For correction of color tone, can be used in cold settling, filtration and flotation.

20 kg drums

5 - 30 g/hL reds
2 - 15 g/hL whites
2 - 15 g/hL sparkling

PVPP PLUS



Very pure polyvinylpyrrolidone in micronised powder.

- High stabilizing action through specific adsorbance of phenolic substances.
- For correction of color tone, can be used in cold settling, filtration and flotation.
- European origin.

20 kg drums

10 - 40g/hL reds
2 - 15 g/hL white wines and musts
10 - 40g/hL oxidized

DIVERGAN® F



Very pure polyvinylpyrrolidone in micronised powder, original BASF trademark.

20 kg
2 - 15 up to 40 - 80 g/hL

PVI/PVP



Polyvinylpolymidazole co-polymer and polyvinylpyrrolidone for the selective adsorption of metals.

20 kg
20 - 50 g/hL

ALBUCLAR® SPECIAL GRAIN



Granulated egg albumin of high purity and solubility.

- Readily soluble in water.
- Recommended for the clarification of red wines, especially in the finishing treatments in order to soften tannins and remove oxidized aromas.

0.5 - 20 kg

5 - 15 g/hL young reds
8 - 20 g/hL high tannin reds

CLARITO® SPRAY DRY



Very pure and highly soluble potassium caseinate.

- Used in oxidized wines, eliminates the effects of oxidative alteration, partly restoring the product's aromatic characteristics.
- When applied over the course of fermentation and in combination with bentonite, organoleptically finer wines may be obtained.

0.5 - 25 kg

10 - 40g/hL reds
10 - 70g/hL whites
20 - 100g/hL musts

DOSACOM®

Guaranteed clarification results

Computerized proportional adjuvant dosing system.

Dosacom® is an automated proportional dosing system of winemaking adjuvants, clarifiers, cleaners, detergents and sanitizers.

Commonly used in the clarification process for musts, juices, vinegars and wines, **it is the ideal system for association with the flotation technique.**

As the fruit of the most advanced technological research, it offers the assurance of **precise and versatile dosing management**, while being **extremely simple to use** for the operators.

Very useful for dosing in clarification processes, including flotation and acidification processes with **operational flowrate up to 50,000 L/h.**

Extended functionality for other applications, such as **management of food-grade fluids:** liquid flow metering and volume measurement for racking, product blending and checking the capacity of storage vessels.



Advantages:

- improved clarification efficiency
- improved yield of clarified product
- energy savings
- improved sediment compaction
- lower consumption of adjuvants through optimal contact with the product being treated (must, vinegar, juice, wine...)
- controlled process with adjustment of dosing possible in the course of operation
- user friendly display panel
- versatility: ability to control blending/racking while measuring flows and volumes

Models:

DOSACOM® 300

maximum throughput 300 hL/h,
2 dosing pumps and 1 pre-filter

DOSACOM® 500

maximum throughput 500 hL/h,
2 dosing pumps and 1 pre-filter

* option to install a third dosing pump and/or second pre-filter

JUCLAS
Advanced beverage systems



WATCH THE VIDEO



PROTEOTEST®

Innovative laboratory test for the evaluation of protein stability in wines.

Packaged contents:

- 30 test tubes with reagent*
- 3 x 100 mL containers of buffer solution

The information from Proteotest® leads to greater respect of the integrity and sensory quality of the wine to be treated.

The test is conducted at room temperature and results are obtained in a few minutes.



1st prize in Winemaking category at the Wine Industry Impact Awards 2018

*Each test tube provides enough reagent for 8 tests

Proteotest® is an analytical method created by VASONGROUP's Research & Development Division.

For **assessment of protein stability in wine under oenological conditions in an extremely reliable and rapid manner.** Results may be assessed either visually or with a turbidimeter.

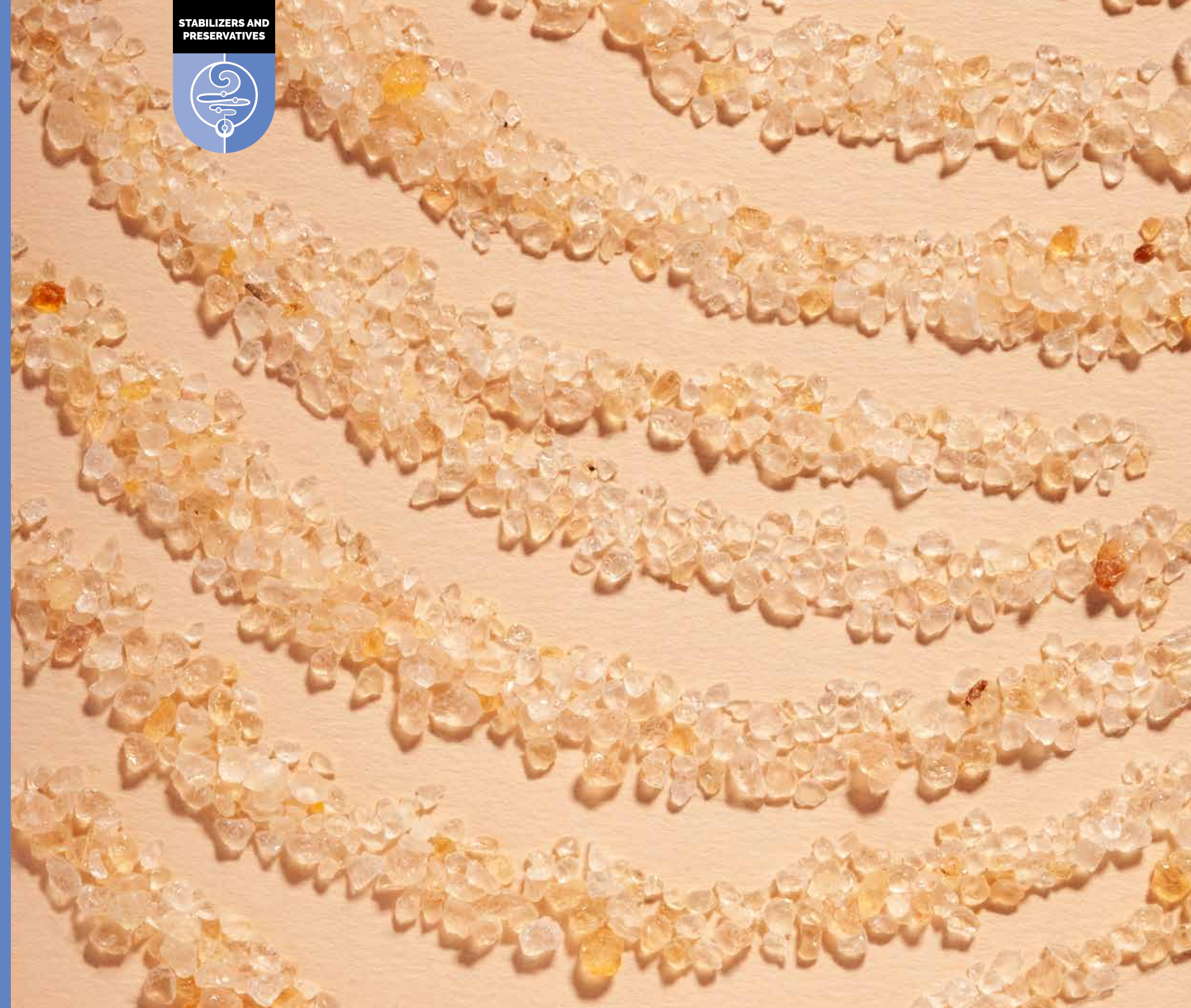
Based on applying a specific selection of tannins that are extremely reactive with proteins, Proteotest® does not introduce arbitrary alterations to the wine system. It is therefore a test to **most truthfully simulate the real mechanism of protein instability in wine.**

The test can be applied for the evaluation of the protein stability of a wine sample, as well as in trials to **identify the correct dosage of bentonite required to achieve protein stability:** in this case, it will be necessary to undertake stabilization tests in the laboratory and perform the Proteotest® on these.

STABILIZERS AND
PRESERVATIVES



STABILIZERS AND PRESERVATIVES





SMARTGUM®



Levorotatory gum arabic in solution, free of sulphur dioxide and perfectly filterable, obtained from selected raw materials from *Acacia verek* (gum Hashab) with a high molecular weight, clear appearance and light color.

- 100% filterable thanks to SMART® technology.
- SO₂ free.
- High color stabilization efficiency.



NEW



COMBO APPROACH®

SMARTGUM® aids and prolongs the action of the metatartaric acid META V® and carboxymethyl cellulose in liquid form, V CMC L.



ICON® GUM



Levorotatory gum arabic in solution, perfectly filterable, obtained from *Acacia verek*. Complete stabilizer of the colloidal system and color. It features an excellent organoleptic effect, without interfering with the aroma.

- 100% filterable thanks to SMART® technology.
- Long-chain.
- Highly efficient in color stabilization.



NEW

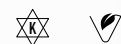


COMBO APPROACH®

ICON® GUM aids and prolongs the action of the metatartaric acid META V® and V CMC L, carboxymethyl cellulose in liquid form.

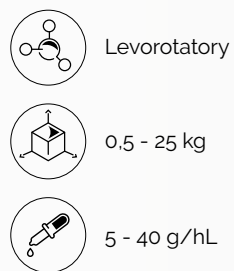


ARABAN® SPRAY DRY



Integral levorotatory gum arabic in powder form. Product preparation does not involve the use of chemical or enzymatic treatments during the purification phase.

- Long-chain.
- Extremely soluble.
- Excellent stabilizer of the colloidal system and color.

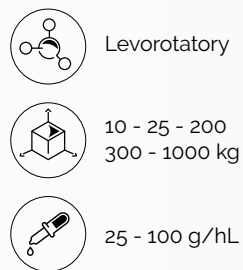


ARABAN® SUPER



Long-chain levorotatory gum arabic solution for the improved colloidal stabilization of wines and protection against the precipitation of color matter.

- Improves roundness and softness on the palate.
- No aromatic interference.
- Excellent organoleptic effect.



MASTERVIN® BIO ARABAN SPRAY DRY



Powdered gum arabic obtained from selected raw materials from *Acacia verek*, used in the colloidal stabilization of wine.

- The product is certified organic pursuant to Reg. EC 834/2007.
- Integral long-chain.
- Highly efficient in color stabilization.

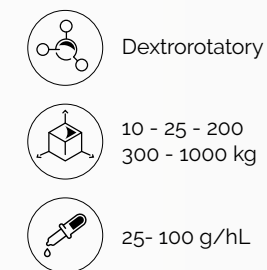


ARABAN®



Gum arabic from *Acacia seyal*, in solution, with a good stabilizing action. Its high purity enables dosing without substantial modification to the filterability indexes of the wine.

- Good stabilizer of the colloidal system and color.
- Good organoleptic effect.
- No aromatic interference.



EV GUM

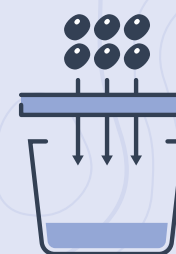


Gum arabic solution from *Acacia seyal* for the colloidal stabilization of the wine. Filterable: its characteristic structure enables dosing in wine without substantial modification of the filterability indexes.

- Good organoleptic effect.
- No aromatic interference.



SMART TECHNOLOGY



WATCH THE VIDEO

The distinctive feature of the **SMART** filtration process is the total respect for the raw material with the final goal being an extremely filterable product. **SMART** technology is the result Enologica Vason's know-how and was developed in-house specifically for this purpose.

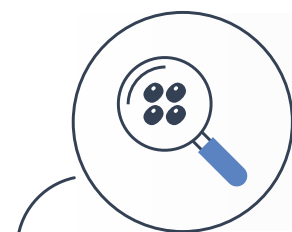
The result is a groundbreaking technology that enables production of **ICON® GUM** and **SMART-**

GUM®.

Both are extremely effective in terms of color stabilization as well as assured and verified filterability.

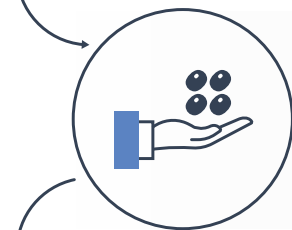
The focus of **SMART** technology was the development of the **ICON® GUM** product without specific emphasis on the filtration process, to reach the theoretical goals set by **VASONGROUP's** R&D.

THE PRODUCTION PROCESS



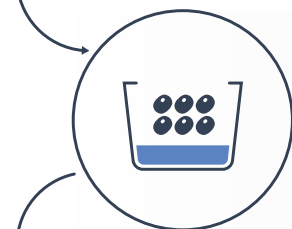
Selection of raw materials

The best raw materials, in crude piece form, are selected under the strict supervision of Enologica Vason Quality Control department. This is to ensure that they are perfectly suited to the intended products for the presentation to the market.



Handling gum pieces

Handling of these "pieces" through our plant follows standardised operational procedures that exclude errors during the material evaluation and selection phase. Simultaneous product processing is not conducted in order to guarantee the quality and traceability of our products.



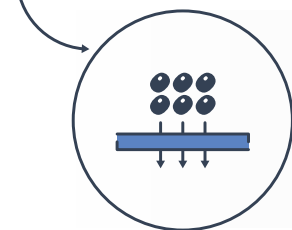
Gum pre-dissolution

In order to optimise the process and to avoid any accidental risks during processing, and pre-dissolution of the gum pieces, without operator handling, precedes the final dissolution phase.



Mixing in controlled environment

The mixing of the pre-dispersed pieces in osmotised water is the core of the process. To perform this task, our systems are cutting edge with every operating condition controlled in real time.



Filtration and filterability

Our tangential dynamic filtration system on specific synthetic membranes allows us to obtain an extremely low turbidity of the gum in solution, while respecting the raw material.

The filterability test can be easily performed with the aid of the JU.CL.A.S. Q.F.T. systems.



TARTARIC STABILITY

The purpose of the wine stabilization process is to preserve the treated product over time, while keeping the wine's organoleptic identity intact. In the winemaking sector, tartaric chemical-physical stabilization is key to prevent precipitation, while maintaining the required clarity of the product.

If the wine is over-saturated with potassium bitartrate, there is the risk of tartaric instability. In general, the lower temperature and/or the presence of crystallisation nuclei could start the crystal formation and the subsequent tartaric precipitation.

The described issue is generated by the salification of the tartaric acid, which can react in several ways, leading to different products, divided into:

SOLUBLE TARTARIC ACID SALTS

- Neutral potassium tartrate
- Potassium sodium tartrate tetrahydrate (at pH>4.5)
- Salts with other cations contained in the wine

INSOLUBLE TARTARIC ACID SALTS

- Potassium bitartrate
- Neutral calcium tartrate
- Calcium tartromalate
- Calcium racemate

The main problem is represented by the insoluble salt called Potassium Bitartrate and is the primary reason for intervening to prevent tartaric instability.

TARTARIC STABILITY ACCORDING TO ENOLOGICA VASON

In the field of tartaric stabilization of wine, we can identify various techniques:

- 1. Cold stabilization with precipitation followed by separation from the precipitate.** This process can occur naturally or be induced through the seeding of specific salts such as Crystallite, Potassium Bitartrate, and/or Neutral Potassium Tartrate. The chosen product must be added on masses kept cold and can be used for both static and continuous cold stabilization (with specific plant).
- 2. Tartaric stabilization through the addition of protective colloids, that inhibit tartaric precipitation, to be carried out on protein-stable products in the finishing stages prior to bottling.**
- 3. Tartaric stabilization through a physical process: the ELECTRODIALYSIS technology from JU.CL.A.S.**





ICON® STAB



Stabilizer in ready for use solution, based on levorotatory gum arabic and potassium polyaspartate. A specific product designed to contribute to the tartaric and colloidal stabilization of wines.

- Sensory harmony on the palate.
- Used in white, rosé and sparkling wines.
- Prevents both tartaric and color precipitation.



Produced and marketed under licence on European patent no. EP 2694637, granted by Esseco s.r.l. with a contract dated 13 February 2017 and acknowledged by the Court of Milan with Law dated 15 September 2020.



Liquid



25 - 300 - 1000 kg



40 - 200 mL/hL

NEW



SMARTSTAB®



Potassium polyaspartate in solution with stabilizing action on the tartaric component of wines. It can be used on all wines that are stable in terms of protein and colloidal state.

- Present and active, including post inert microfiltration.
- Does not alter protein stability.



Produced and marketed under licence on European patent no. EP 2694637, granted by Esseco s.r.l. with a contract dated 13 February 2017 and acknowledged by the Court of Milan with Law dated 15 September 2020.



Liquid



5 - 25 - 300 - 1000 kg



20 - 100 mL/hL

NEW



COMBO APPROACH®

Due to its characteristics, it works in perfect synergy with ICON® GUM on wines that have a colloidal component and particularly unstable color.

SMARTSTAB®
+
ICONGUM®

SMARTSTAB®20



20% potassium polyaspartate with stabilizing action on the tartaric component of wines. Stabilizing agent with preventive action on tartaric precipitation, it can be used on all wines that are stable in terms of protein and colloidal state.

- present and active, including post inert microfiltration.
- It does not alter protein stability.



Produced and marketed under licence on European patent no. EP 2694637, granted by Esseco s.r.l. with a contract dated 13 February 2017 and acknowledged by the Court of Milan with Law dated 15 September 2020.



Liquid



5 - 25 - 1000 kg



10 - 50 mL/hL

NEW

V CMC



ALLERGEN FREE



Pure carboxymethyl cellulose, with stabilizing action on the tartaric component of wines, dosed pre-bottling.

Powder

5 kg
5 - 10 g/hL

V CMC L



Carboxymethyl cellulose in 12.5% solution, with stabilizing action on the tartaric component of wines, dosed pre-bottling.

Liquid

25 - 300 - 1000 kg
40 - 80 g/hL

META V®



ALLERGEN FREE



Metatartaric acid with specific esterification index ensures effective stabilization in relation to tartaric precipitation of potassium form and partially of the calcium form.

Powder

1 kg
6 - 10 g/hL

BITARTRATO DI K



ALLERGEN FREE



Potassium bitartrate: micronised crystallising agent (E 336), for the rapid precipitation of tartaric salts.

Powder

25 kg
20 - 50 g/hL

CRISTALLITE®



Highly effective crystallising polycompound for the rapid formation of bitartrate crystals. It produces minimal change to the acidity of the wine.

Powder

1 - 15 kg
20 - 40 g/hL

CRISTALLITE® SPECIAL



Crystallising agent made with potassium tartrates for tartaric and calcium stability of wine. Applied to achieve the quick formation of crystals to accelerate the tartaric stabilization process.



Powder



25 kg



50 mg/l of calcium
>>>
25 g/hL of Cristallite®
Special



The doses vary in proportion to the calcium concentration at 1:5 ratio

METABISOLFITO DI K

Potassium metabisulphite: preservative, antimicrobial, anti-oxidant (E224). Precious ally in vinification, in ageing and in the stages that precede final bottling.

Hazardous

0,25 - 0,5 - 1 - 25 kg
10 - 20 g/hL

SOLFO K L

Sulphiting agent in 28% potassium bisulphite solution, able to release sulphur dioxide.

Hazardous

25 - 300 - 1200 kg
10 - 40 g/hL

SOLFITAN® 40

Sulphiting agent in concentrated solution (40% ammonium bisulphite), able to release sulphur dioxide without increasing potassium concentration. Specific for the initial fermentation stages.

Hazardous

10 - 25 - 1300 kg
5 - 20 g/hL

*According to new legislation, they are considered activators.

SOLFITAN® 63

Sulphiting agent in concentrated solution (63% ammonium bisulphite), able to release sulphur dioxide without increasing potassium concentration. Specific for the initial fermentation stages.

Hazardous

1 - 10 - 25 - 1420 kg
5 - 20 g/hL

*According to new legislation, these are considered activators.

EASYTAB

Anti-oxidant polyc compound in slow-release tablets, to ensure the adequate presence of anti-oxidant elements over the entire duration of the pressing cycle.

Hazardous

pack da 40 cp
5 cp hL

VANTIOX®

Ascorbic acid and sulphur dioxide compound in balanced composition with high anti-oxidant activity.

Hazardous

1 kg
10 - 50 g/hL

FLAVOUR SAVE

A balanced product with antioxidant action, made with potassium metabisulphite and L-ascorbic acid in the correct ratio with synergistic action to protect varietal aromas.

Hazardous

1 kg
10 - 20 g/hL

L-ASCORBIC ACID

Natural anti-oxidant (E 300), able to prevent the oxidation of the color and aromatic fractions of must, juice and wine.

Non hazardous

1 - 25 kg
50 - 100 g/hL

TAN® FRUIT BLANC

Reductive formulation of grape and green tea tannin, designed to obtain complete coverage in relation to the effect of oxygen on musts.

Hazardous

1 kg
20 - 25 g/hL

TAN® FRUIT ROUGE

Reductive formulation of grape and green tea tannin, designed to obtain a protective action against oxygen in musts and wines with more complex, fresh and fruity character.

Hazardous

1 kg
30 - 40 g/hL

POTASSIUM SORBATE

Very pure, granulated product with fungistatic action (E 202), it is able to provide micro-biological stability to the wine.

Hazardous

1 - 25 kg
up to 27 g/hL

SORBOXAN®

Multifunctional formulation that is able to give chemical and micro-biological stability to wine. It performs an anti-oxidant action.

Hazardous

1 kg
25 - 45 g/hL

ESSEODUE BARRIQUE 10

Soluble tablets for direct addition to a 225L barrique, in order to provide 10 mg/L of sulphur dioxide.

Tablets

Packs of 48 pcs

Yeast derivatives products with complexing and stabilizing action**MPA**

A selection of very pure mannoproteins with partial stabilizing effect, respectful of the original colloidal structure. It assists in producing harmonious palate balance and contributing to tartaric stability.

0,5 kg

3 - 10 g/hL reds
1 - 5 g/hL whites

MPL

A liquid product of very pure mannoproteins with partial stabilizing effect, respectful of the original colloidal structure. It assists in producing a more harmonious palate balance.

1 kg

3 - 10 g/hL reds
1 - 5 g/hL whites

ED: ELECTRODIALYSIS

Electrodialysis is a separation technique that uses the “driving force” of an electric field operating within a system of membranes.

The membranes are of a selective type: consequently they do not have a real wine filtering function but only serve to separate the contained ions and to isolate the electrodes used to create the electric field. More generally, electrodialysis, unlike cold tartaric stabilization, stabilizes the product at ambient temperature and does not denature colloids.

Unlike other stabilization methods, electrodialysis, in addition to the tartrate and potassium ions, partially separates other ionic species such as calcium, further improving the stability of the wine.



WATCH THE VIDEO

EASYFERM® OAK

JU.CL.A.S. has developed EASYFERM® OAK, which offers infusion functions for wood alternatives in addition to the classic functions of EASYFERM®.

An easy process: Easyferm® Oak acts as an infuser where dynamic extraction occurs through the recirculation of wood alternatives in an inert environment.

The wood alternatives, contained in nets/bags/tea bags, must be positioned inside Easyferm® Oak in proportional quantities in relation to the wine being treated and the oenological objectives.



For example, Easyferm® Oak 25 can hold up to 7 packages of the Frammento® line (70 kg), while Easyferm® Oak XL can hold up to 14 (140 kg).

DOSARABAN®



A high-precision electronic system for the proportional dosage of gum arabic and CMC after micro-filtration.

JU.CL.A.S. offers a cutting-edge dosing system called DOSARABAN®, which, after undergoing a number of developments since being placed on the market, now incorporates on one of the most precise systems available in the wine industry for accurate in-line dosing: **a precision control system based on ultrasound measurement.**

With this easy-to-use system, dosing is more accurate than ever. DOSARABAN® is an electronic system for the precision in-line introduction of gum arabic solutions and for CMC, after the microfiltration systems in bottling and packaging lines. DOSABARAN® by JU.CL.A.S., an innovative high-precision system for accurate in-line dosing, and a valuable technological ally for dosing ARABAN® SUPER in packaging systems.

JUCLAS
Advanced beverage systems



Following the introduction of the wood fragments, the Easyferm® Oak is sealed and the transfer hoses connected to the tank of the wine to be treated.

From the touch screen, it will be possible to set the duration of the treatment which can vary from one to several days: the total duration chosen must be based on experience and the oenological objectives. The product obtained from the process is not necessarily the final wine, it may be used as a component for later blending.

As an indication, one to two days of treatment can be expected to build structure and body, while four to five days enables the extraction of the noblest forms of tannins increasing the volume, roundness and breadth of the wine.



JU.CLA.S.
JUICE CLARIFICATION SYSTEMS

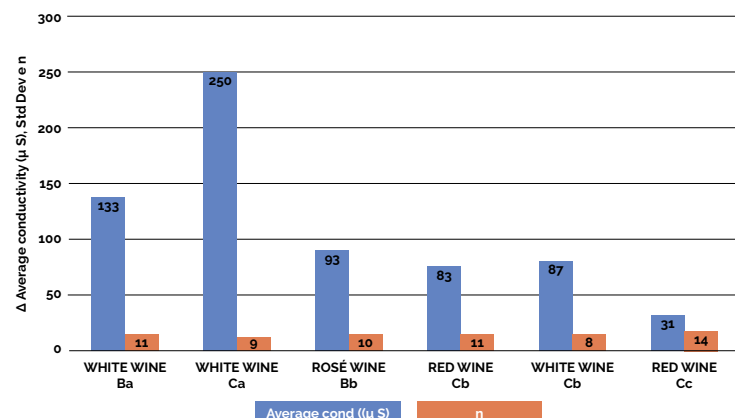
SMARTCHECK® BY JU.CLA.S.

NEW

Laboratory instrument to obtaining accurate results in the assessment of tartaric stability in wines, and to interface with in-house IT systems.

The tartaric stability of wine is considered a technical pillar in oenology and has always been the focus of studies in research laboratories. Each wine has a specific level of stability, which is assessed in a variety of ways that differ greatly depending on the instruments available and on specific production requirements.

Repeatability of SmartCheck® by JU.CLA.S.



To evaluate the tartaric stability in wine, a highly rigorous test is performed with stabulation for six days at a temperature of -4 °C: the stability of a wine can be clearly determined by observing the deposits that form during the test, however this is a time-consuming method.

The Research and Development department of JU.CLA.S. has developed SmartCheck®, the innovative laboratory tool for the assessment of tartaric stability.

SmartCheck® is based on the principle of the "mini-contact" test, which involves monitoring the drop in conductivity (crystal growth) after adding potassium bitartrate to a wine subjected to continuous stirring at a low temperature.

The analysis with SmartCheck® can be conducted at 5 different temperatures over the time selected by the operator; this creates a "responsive" instrument that can be used to carry out in-depth scientific research and to support the production process, by obtaining a precise and repeatable parameter.

The results can be viewed in real time on an intuitive three-line display, where it is possible to follow the test using five key parameters:

- Temperature.
- Conductivity: initial, instantaneous and differential.
- Timer countdown to test completion.



SmartCheck® can be conveniently managed from a smartphone app via Internet connection that allows remote data download.

SmartCheck® is an instrument for producing and delivering productive inputs for an interconnected wine industry, reflecting to the most modern factors of Industry 4.0.

- Secure and customised parameters for each wine.
- A guide to aid decision making in wine processing.
- Better measuring and monitoring capacity of production input.
- Improved process efficiency.



WATCH THE VIDEO

MATURATION

MATURATION





Elegant selection of chips for maturation.

The Frammento® Line is obtained from fine oak woods, air dried and sourced from French or American forests.



FRAMMENTO® HARVEST

Organoleptic effect: delicacy, volume and support of fruit. Very suitable during fermentation and maceration.

Origin and type of toasting: French oak, untoasted.



Fine fragments
10 kg
100 - 200 g/hL reds
80 - 150 g/hL whites

FRAMMENTO® SOFT

Organoleptic effect: Imparts a discreet and harmonious wood character.

Origin and type of toasting: French oak, lightly toasted.



Medium fragments
10 kg
100 - 200 g/hL reds
80 - 150 g/hL whites

FRAMMENTO® CLASSIC

Organoleptic effect: harmonious wood for classic ageing.

Origin and type of toasting: French oak, medium toast.



Medium fragments
10 kg
100 - 200 g/hL reds
80 - 150 g/hL whites

FRAMMENTO® ELEVAGE

Organoleptic effect: wood and structure. Reflection of fine ageing.

Origin and type of toasting: French oak, medium plus toast.



Medium fragments
10 kg
100 - 200 g/hL reds
80 - 150 g/hL whites

FRAMMENTO® SPICE

Organoleptic effect: elegant spices and structure.

Origin and type of toasting: American oak, medium toast.



Medium fragments
10 kg
100 - 200 g/hL reds
80 - 150 g/hL whites

FRAMMENTO® STRUCTURE

Organoleptic effect: a sense of roundness and body enhanced through high intensity wood character.

Origin and type of toasting: American oak, heavy toast.



Medium fragments
10 kg
100 - 200 g/hL reds
80 - 150 g/hL whites



Combined use with **micro-oxygenation** is suggested to encourage an improved sensory harmonisation.

EASYFERM® OAK with infusion function for wood alternatives.

[Go to page 111](#)



FILTRATION

FILTRATION



A complete range of products for the filtration of wines, vinegars and fruit juices through kieselguhr filters and rotary vacuum filters.

V PERLITE 2A

COARSE permeability perlite powder for rotary vacuum filters.



Perlitic powder
16 kg bags

PERLITIC POWDERS

V MINERAL® VACUUM 12

COARSE perlite powder for rotary vacuum filters.



Perlitic powder
13 kg bags

V MINERAL® VACUUM 10

MEDIUM perlite powder for rotary vacuum filters.



Perlitic powder
13 kg bags

V MINERAL® VACUUM 9

FINE perlite powder for rotary vacuum filters.



Perlitic powder
13 kg bags

V MINERAL® 7

ROUGH perlite powder for kieselguhr filters.



Perlitic powder
Sacchi da 16 kg

V MINERAL® 5

MEDIUM perlite powder for kieselguhr filters.



Perlitic powder
18 kg bags

V MINERAL® 3

FINE perlite powder for kieselguhr filters.



Perlitic powder
18 kg bags

V MINERAL® 1

VERY FINE, almost sterile perlite powder for kieselguhr filters.



Perlitic powder
18 kg bags

FILTRINA V 10

MEDIUM kieselguhr for rotary vacuum filters.



Kieselguhr
25 kg bags

FILTRINA V 9

FINE kieselguhr for rotary vacuum filters.



Kieselguhr
25 kg bags

FILTRINA V 7

ROUGH kieselguhr for pressure filters.



Kieselguhr
25 kg bags

FILTRINA V 5

MEDIUM kieselguhr for kieselguhr filters.



Kieselguhr
25 kg bags

FILTRINA V 3

FINE kieselguhr for kieselguhr filters.



Kieselguhr
20 kg bags

FILTRINA V 1

VERY FINE, almost sterile permeability kieselguhr for kieselguhr filters.



Kieselguhr
18 kg bags

KIESELGUHR

CLARITO® FILTER SUPER

Filtration adjuvant with high PVPP content (40%) and very high removal efficiency, specific for oxidized and oxidizable elements.



Active filtration

10 kg bags

ACTIVE FILTRATION

CLARITO® FILTER WHITE

Filtration adjuvant containing PVPP (16.5%), active for the removal of oxidized and oxidizable elements specific for white wines.



Active filtration

10 kg bags

CLARITO® FILTER RED

Filtration adjuvant containing PVPP (14%), for the effective removal of oxidized and oxidizable elements specific for red wines.



Active filtration

10 kg bags

V CELL® 200

Filtration adjuvant, pure alpha cellulose, free from lignin and hemicellulose.



Cellulose precoat for filters

20 kg bags

CELLULOSE PRECOAT FOR FILTERS

V CELL® 7

Alpha cellulose and inert fibres for coarse filtration through kieselguhr filters and rotary vacuum filters.



Cellulose precoat for filters

15 kg boxes,
divided into 3
5 kg bags

V CELL® PLUS 5

Ultra-pure alpha cellulose fibres with controlled micrometry for precoat layers. High electrical surface charge precoating for MEDIUM filtration.



Cellulose precoat for filters

15 kg boxes,
divided into 3
5 kg bags

V CELL® PLUS 3

Ultra-pure alpha cellulose fibres with controlled micrometry for precoat layers. High electrical surface charge precoating for MEDIUM-FINE filtration.



Cellulose precoat for filters

15 kg boxes,
divided into 3
5 kg bags

V CELL® PLUS 2

Ultra-pure alpha cellulose fibres with controlled micrometry for precoat layers. High electrical surface charge precoating for FINE PRE-PACKAGING filtration.



Cellulose precoat for filters

15 kg boxes,
divided into 3
5 kg bags

V CELL® PLUS 1

Ultra-pure alpha cellulose fibres with controlled micrometry for precoat layers. High electrical surface charge precoating for VERY FINE filtration.



Cellulose precoat for filters

15 kg boxes,
divided into 3
5 kg bags

V CELL® VACUUM

Mixed filtration adjuvant for precoating rotary vacuum filters. Mixed filter media composed of pure alpha cellulose and selected mineral powders in wet form.



Mixed precoat for filters

15 kg boxes,
divided into 3
5 kg bags

V CELL® MIX GRADO 3

Mixed filtration adjuvant for medium-fine filtration. Mixture of pure alpha cellulose and selected mineral powders in wet form.



Mixed precoat for filters

15 kg boxes,
divided into 3
5 kg bags

V CELL® MIX GRADO 1

Mixed filtration adjuvant for fine filtration. Mixture of pure alpha cellulose and selected mineral powders in wet form.



Mixed precoat for filters

15 kg boxes,
divided into 3
5 kg bags

MIXED PRECOAT FOR FILTERS



SOFOS®

KNOWLEDGE AND MANAGEMENT OF AUTOMATED MICROFILTRATION

The automated cold biological stabilization system for food-grade liquids, through filtration with micro-porous cartridges.

The various flow elements are designed for automatic control and management of:

- wine microfiltration
- regeneration and sanitization of the filtering elements
- communication with the filler for optimal performances during bottling and sanitation phases

All the operations are constantly controlled and recorded in order to create a data log of performances.

ADVANTAGES

- Complete automation of the production and sanitation cycles
- Customisable software to meet customer needs
- Automatic cartridge integrity test
- Cartridge and labor savings
- Design of customised layout with safety in mind
- Automated services management (water, gas, steam line, etc.)
- Capacity for in-line dosing of detergents and sanitizers
- In-line measurement of dissolved oxygen
- Remote assistance

Possible use in combination with the automated **JU.CLA.S.** system for the management of oenological gases **Mastermind® Remove Plus**. Designed for the removal of dissolved oxygen or adjustment of carbon dioxide content.



MASTERMIND® FILTRATION HYBRID

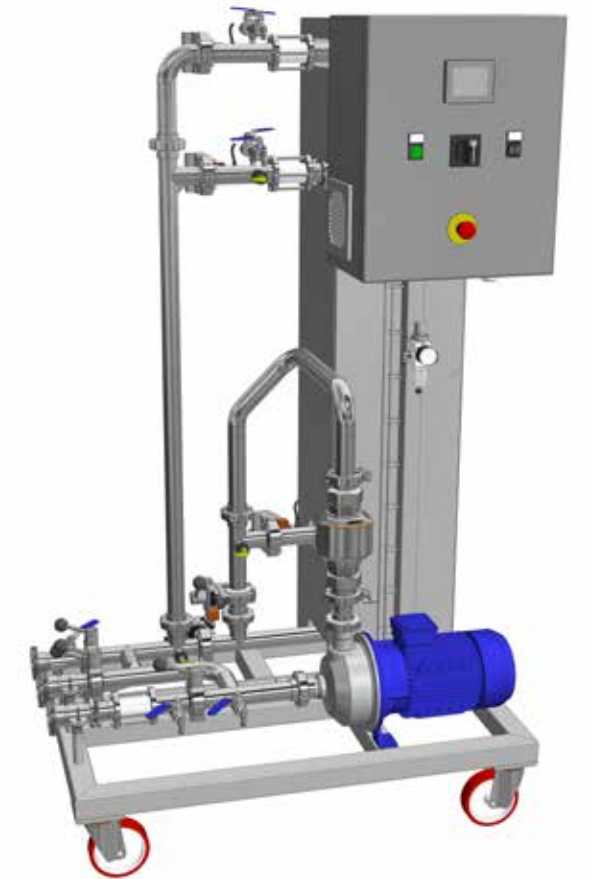
ORTHOGONAL WINE MICROFILTRATION SYSTEM

For a long time, the beverage industry in general, and the wine's in particular, have been seeking **filtration technologies that respect the organoleptic and structural qualities of their product**, that are also cost effective and offer sound management logic.

In this regard, the **Mastermind® Filtration® Hybrid** system was designed with the purpose of optimizing the preparation of wines prior to microbiological stabilization, while fully respecting the product integrity.



WATCH THE VIDEO



34 years after the development of the first equipment, SO-FOS® is the perfection of the innovative system for the complete control of the micro-filtration system.

- **Semi-automated management of the system during filtration:** manual intervention is limited to connecting the external lines for product transfer and for the correct positioning of the process management valves.
- **Touch-screen display**, enables setting of filtration parameters (flow rate, volumes, pressures), start and stop functions.
- The PLC software maintains **continuous control** of the on-board instruments, operations and set parameters.
- **Feed pump speed regulation**, through variable speed inverter, in order to maintain the filtration capacity at a set value, reducing the flow when the maximum pressure differential is reached.
- Anomalies are reported **on screen**.

CHARACTERISTICS

- Gentle orthogonal filtration
- Variable flow rates from 15 to 30 hL/h
- "Smart" washing
- Dedicated water and wine inlet/outlet

APPLICATIONS

- Wine preparation for bottling
- Pre-clarified wines

ADVANTAGES

- Gentle filtration
- Respect for the colloidal and aromatic qualities
- System managed and controlled from the touch screen
- Replaces plate and frame filters
- No filtration adjuvants required



ACIDIFIERS DEACIDIFIERS

CITRIC ACID

A stabilizer for the oenology sector, an acidity corrector for the food industry.



Origin:
EC/Non-EC
1 - 25 kg monohydrate
25 kg anhydrous

L-TARTARIC ACID

Acidifier.



Origin:
EC
1 - 25 kg

L-LACTIC ACID 80%

Acidifier, in 80% solution.



Origin:
EC
1 - 25 kg

L-MALIC ACID

Acidifier.



Origin:
Non-EC
1 - 25 kg

D, L-MALIC ACID

Acidifier.



Origin:
EC/Non-EC
25 kg

K-BICARBONATE

Deacidifier.



Origin:
Non-EC
1 - 25 kg

NEUTRAL K TARTRATE

Deacidifier.



Origin:
EC
25 kg

PROTOCOL

Red vinification

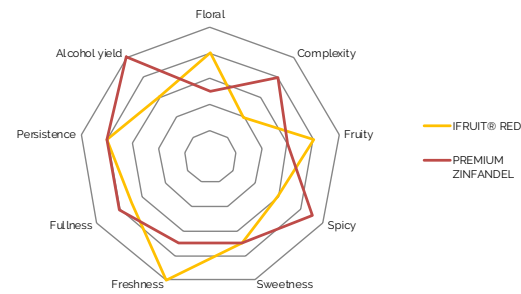
PROTOCOL

X-PRO® red vinification



PROTOCOL

- **Crushing**
- **On crushed grapes**
 - 5 g/hL TI PREMIUM®
 - 10-15 g/hL V TAN® or COLORSTAB® or PREMIUM® COLOR
 - 20 g/hL IFRUIT® RED or PREMIUM® ZINFANDEL
 - 20 g/hL V STARTER PREMIUM® or V STARTER FRUIT
- **No cap working for 12-24 hours**
- **After 5-10 hours (at cap formation):**
 - 1 g/hL ZIMAFRUIT® ENZYME
(mixed with a minimum quantity of must and dispersed only on the cap)
- **No cap working**
- **After 12 hours**
 - 1.5 g/hL ZIMARED® PLUS ENZYME
(Irrigating the cap with must)
- **No cap working for 12-24 hours**
- **First processing of the cap with pump over**
 - | OXYGENATION |
 - 40 g/hL V ACTIV PREMIUM® ACTIVATOR or
 - 20 g/hL SMARTVIN® ACTIV ACTIVATOR
- **Cap processing with aeration (punch downs, pump overs, delestage, etc.)**
 - | ADD |
 - 20 g/hL BOOSTER ACTIV PREMIUM®
at 3/4 stage of alcoholic fermentation
- **After the second to last cap processing**
 - 1 mL/hL EXTRARED L ENZYME
(mixed with minimum must and dispersed only on the cap)
 - | OXYGENATION |
- **Last pump over before drain-off**
 - | OXYGENATION |
- **Drain-off**
 - 10-15 g/hL COLORSTAB® or V TAN® TANNIN
 - + 5 g/hL TI PREMIUM
- **1st Racking at end of fermentation**
 - 5 g/hL X-PRO® PROTECTION
- **After 1 month**
 - 5 g/hL di X-PRO® IDENTITY RED
- **1 month before final processing**
 - 3 mL/hL ZIMAFLOW

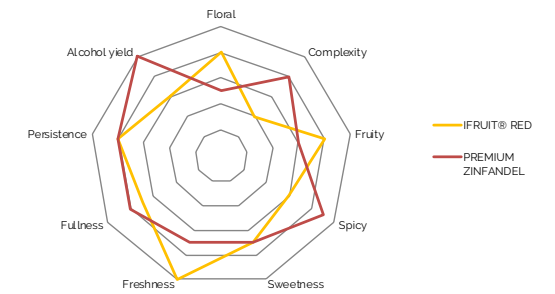


Malolactic fermentation

Direct inoculation of the ideal strain of bacteria following the directions: early or late co-inoculation.

- The choice of bacterial strain can be made by consulting the relative table and taking into account the ideal time of inoculation, in relation to the must/wine analysis.
- Monitor the tank: volatile acidity, lactic acid, malic acid.

- **Crushing**
- **On crushed grapes**
 - 5 g/hL TI PREMIUM®
 - 10 g/hL X-PRO® PROTECTION
 - 20 g/hL COLORSTAB® or PREMIUM® COLOR
 - 20 g/hL IFRUIT® RED or PREMIUM® ZINFANDEL
 - 20 g/hL X-PRO® VERVE
- **No cap working for 12-24 hours**
- **After 5-10 hours (at cap formation):**
 - 1 g/hL ZIMAFRUIT® ENZYME
(mixed with a minimum quantity of must and dispersed only on the cap)
- **No cap working**
- **After 12 hours**
 - 1 g/hL ZIMARED® PLUS ENZYME
(Irrigating the cap with must)
- **No cap working for 12-24 hours**
- **First processing of the cap with pump over**
 - | OXYGENATION |
 - 40 g/hL V ACTIV PREMIUM® ACTIVATOR or
 - 20 g/hL SMARTVIN® ACTIV ACTIVATOR
- **Cap processing with aeration (punch downs, pump overs, delestage, etc.)**
 - | ADD |
 - 20 g/hL BOOSTER ACTIV PREMIUM®
at 3/4 stage of alcoholic fermentation
- **After the second to last cap processing**
 - 1 mL/hL EXTRARED L ENZYME
(mixed with minimum must and dispersed only on the cap)
 - | OXYGENATION |
- **Last pump over before drain-off**
 - | OXYGENATION |
- **Drain-off**
 - 15 g/hL COLORSTAB®
 - + 5 g/hL X-PRO® PROTECTION
- **1st Racking at end of fermentation**
 - 5 g/hL X-PRO® PROTECTION
- **After 1 month**
 - 5 g/hL di X-PRO® IDENTITY RED
- **1 month before final processing**
 - 3 mL/hL ZIMAFLOW



Malolactic fermentation

Direct inoculation of the ideal strain of bacteria following the directions: early or late co-inoculation.

- The choice of bacterial strain can be made by consulting the relative table and taking into account the ideal time of inoculation, in relation to the must/wine analysis.
- Monitor the tank: volatile acidity, lactic acid, malic acid.

X-PRO® STABILIZATION

- **1st Racking at end of fermentation**
 - 10 g/hL X-PRO® PROTECTION
- **After 1 month**
 - 5 g/hL di X-PRO® IDENTITY RED
 - + 10 g/hL SMARTAN®
- **1 month before final processing**
 - 3 mL/hL ZIMAFLOW

NOTES

VASONGROUP

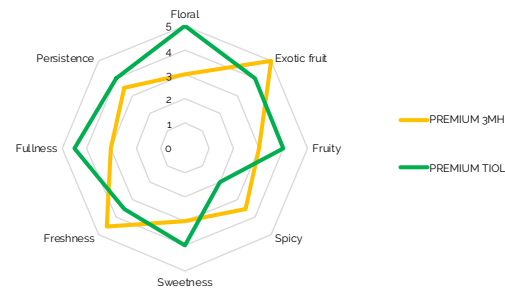
NOTES

VASONGROUP

White vinification

PROTOCOL

- **From harvest**
5 g/hL FLAVOUR SAVE in solution
- **Crushing**
- **Press loading**
- **End of press loading**
5 g/hL FLAVOUR SAVE in solution at crushing (assess alternative use of EASYTAB or TI PREMIUM® / SAFE TAN®)
- **Unclarified must**
1 g/hL ZIMACLAR® PLUS / FLOTTOZIMA® PLUS with possible dosing of 1-2 g/hL ZIMAFRUIT®
| Other clarifiers |
- **Must clarification**
Integration of sulphur dioxide at 20 mg/L total
- **Clear must**
20 g/hL PREMIUM® 3MH / PREMIUM® TIOL
60 g/hL V STARTER AROM
30 g/hL V STARTER TF
- **First half of fermentation**
| GENTLE OXYGENATION |
40 g/hL V ACTIV PREMIUM® activator or
20 g/hL SMARTVIN® ACTIV
- **At 3/4 stage of fermentation**
20 g/hL BOOSTER ACTIV PREMIUM® if necessary
- **End of fermentation (assess the progress of the MLF and act accordingly)**
| SEPARATION OF GROSS LEES |
5 g/hL CLARITO® BACTOCLEAN
- **Racking at end of fermentation**
5 g/hL TI PREMIUM®
5 g/hL X-PRO® PROTECTION
- **After 1 month**
5 g/hL X-PRO® IDENTITY WHITE
- **1 month before final processing**
3 mL/hL ZIMAFLOW



Malolactic fermentation

Direct inoculation of the ideal strain of bacteria following the directions: early or late co-inoculation.

- The choice of bacterial strain can be made by consulting the relative table and taking into account the ideal time of inoculation, in relation to the must/wine analysis.
- Monitor the tank: volatile acidity, lactic acid, malic acid.

NOTES

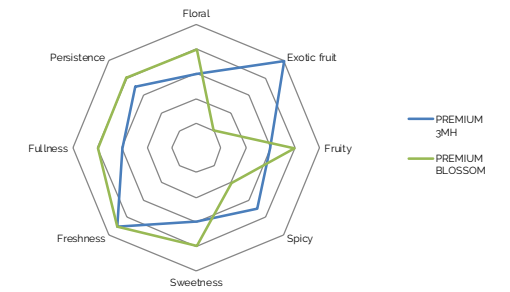
VASONGROUP

X-PRO® white vinification



PROTOCOL

- **From harvest**
10 g/hL X-PRO® GRAPES
- **Crushing**
- **Press loading**
- **End of press loading**
5 g/hL X-PRO® GRAPES in solution at crushing
- **Unclarified must**
1 g/hL ZIMACLAR® PLUS with possible dosing of 5 g/hL X-PRO® BACTOCLEAN
- **Must clarification**
- **Clear must**
20 g/hL PREMIUM® 3MH / PREMIUM® BLOSSOM
30 g/hL X-PRO® VERVE
- **First half of fermentation**
| GENTLE OXYGENATION |
40 g/hL V ACTIV PREMIUM® activator or
20 g/hL SMARTVIN® ACTIV
- **At 3/4 stage of fermentation**
20 g/hL BOOSTER ACTIV PREMIUM® if necessary
- **End of fermentation**
| SEPARATION OF GROSS LEES |
5 g/hL X-PRO® Bactoclean
- **Racking at end of fermentation**
5 g/hL TI PREMIUM®
5 g/hL X-PRO® PROTECTION
- **After 1 month**
5 g/hL X-PRO® IDENTITY WHITE
- **1 month before final processing**
3 mL/hL ZIMAFLOW



X-PRO® STABILIZATION

Early protein stabilization with correct dosing PLUSGRAN GEL/ MASTERVIN COMPACT

- **Clarification racking**
+ 10 g/hL X-PRO® PROTECTION
- **1 month before final processing**
3 mL/hL ZIMAFLOW

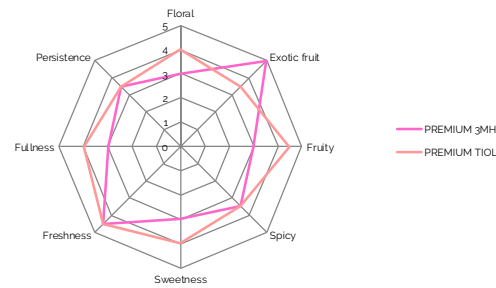
NOTES

VASONGROUP

Rosé vinification

PROTOCOL

- **Grape**
5 g/hL FLAVOUR SAVE solution on intact bunches
- **Crushing**
- **Press loading**
- **End of press loading**
5 g/hL FLAVOUR SAVE in solution at crushing (assess alternative use of EASY TAB or TI PREMIUM®)
- **Unclarified must**
1 g/hL ZIMACLAR® PLUS with possible dosing of 1-2 g/hL ZIMAFRUIT®
| Other clarifiers |
- **Must clarification**
Integration of sulphur dioxide at 20 mg/L total
- **Clear must**
20 g/hL PREMIUM® 3MH / PREMIUM® TIOL
60 g/hL V STARTER AROM
30 g/hL V STARTER TF
50 g/hL V STARTER AROM
- **First half of fermentation**
| SLIGHT OXYGENATION |
40 g/hL V ACTIV PREMIUM® activator or
20 g/hL SMARTVIN® ACTIV
- **At 3/4 stage of fermentation**
20 g/hL BOOSTER ACTIV PREMIUM® if necessary
- **End of fermentation**
(assess the progress of the MLF and act accordingly)
| SEPARATION OF GROSS LEES |
5 g/hL CLARITO® BACTOCLEAN
- **Racking at end of fermentation**
5 g/hL TI PREMIUM®
5 g/hL X-PRO® PROTECTION
- **After 1 month**
5 g/hL X-PRO® IDENTITY WHITE
- **1 month before final processing**
3 mL/hL ZIMAFLOW



NOTES

VASONGROUP

CERTIFICATIONS

VASONGROUP is a pioneer in the application of the principles of quality and safety.



UNI EN ISO 9001:2015 - Quality Management System



IQ NET Certificate ISO 9001:2015 - Quality Management System



FSSC 22000

Food Safety System Certification (FSSC) 22000



Certificate of conformity IT BIO 009



KOSHER Certification
KOSHER Certification Passover



HALAL Certification

VASONGROUP

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CARBOCROMOS® SUPER	94	FLOTTOZIMA® L	40	PREMIUM® FISH	90	TANNINO SPECIAL SG	81	X-PRO® FINESSE	35
CARBOCROMOS® WT	94	FLOTTOZIMA® P	40	PREMIUM® FRUCTO	64	THERMOZIMA®	43	X-PRO® GRAPES	35
CITRIC ACID	124	FLOTTOZIMA® PLUS	40	PREMIUM® FUSION SG	80	THIAMINE HYDROCHLORIDE	72	X-PRO® IDENTITY RED	34
CLARITO® BACTOCLEAN	88	FOSFOACTIV PREMIUM®	71	PREMIUM® GEL GRADO 1	90	TI PREMIUM® SG	76	X-PRO® IDENTITY WHITE	35
CLARITO® FILTER RED	120	FPS	95	PREMIUM® GEL GRADO 2	90	TUTTIFRUTTI® RED	80	X-PRO® PROTECTION	35
CLARITO® FILTER SUPER	120	FRAMMENTO® CLASSIC	117	PREMIUM® GEL GRADO 3	90	TUTTIFRUTTI® WHITE	81	X-PRO® VERVE	34
CLARITO® FILTER WHITE	120	FRAMMENTO® ELEVAGE	117	PREMIUM® LIMOUSIN SG	79	V ACTIV	72	ZIMACLAR®	41
CLARITO® FITO K	89	FRAMMENTO® HARVEST	117	PREMIUM® LIMOUSIN SPECIAL SG	79	V ACTIV FERMISTAB	72	ZIMACLAR® FLOT	40
CLARITO® SP	89	FRAMMENTO® SOFT	117	PREMIUM® PROSECCO	62	V ACTIV MALOSTAB	72	ZIMACLAR® pH3	41
CLARITO® SPRAY DRY	97	FRAMMENTO® SPICE	117	PREMIUM® ROUGE	63	V ACTIV PREMIUM®	71	ZIMACLAR® PLUS	41
CLARITO® SUPERFLOW	89	FRAMMENTO® STRUCTURE	117	PREMIUM® STAB SG	77	V ACTIV SCORZE	72	ZIMAFLOW	42
CLASSIC AROMA	56	GELAXINA® FLUID P	91	PREMIUM® SUPERTUSCAN	63	V ACTIV SUPER	72	ZIMAFRUIT®	43
CLASSIC BAYANUS	56	GELAXINA® P.O.	91	PREMIUM® TIOL	63	V ANTIOX®	108	ZIMARED® PLUS	42
CLASSIC EX2	56	HALAL CERTIFICATION	131	PREMIUM® TOSTATO L	79	V BENTONITE	93	ZIMAROM®	44
CLASSIC RED	56	ICON® GUM	102	PREMIUM® TOSTATO SG	79	V CELL® 7	120	ZIMASKIN®	42
COLORSTAB® SG	81	ICON® STAB	106	PREMIUM® UVA SG	76	V CELL® 200	120		
CRISTALLITE®	107	iFRUIT® RED	60	PREMIUM® VINACCIOLO SG	76	V CELL® MIX GRADO 1	121		
CRISTALLITE® SPECIAL	107	iFRUIT® WHITE	60	PREMIUM® VITE SG	83	V CELL® MIX GRADO 3	121		
D.A.P. ACTIV	71	K-BICARBONATE	124	PREMIUM® WHISKY LATTONE SG	80	V CELL® PLUS 1	120		
DECAGEL®	91	L-ASCORBIC ACID	108	PREMIUM® ZEROPIÙ	63	V CELL® PLUS 2	120		
DECAZYM®	41	L-LACTIC ACID 80%	124	PREMIUM® ZINFANDEL	63	V CELL® PLUS 3	120		
DIVERGAN® F	96	L-MALIC ACID	124	PVI/PVP	96	V CELL® PLUS 5	120		
D. L-MALIC ACID	124	L.P.A. - ACTIVATED YEAST PASTE	56	PVPP	96	V CELL® VACUUM	121		
EASYTAB	108	L-TARTARIC ACID	124	PVPP PLUS	96	V CMC	106		
EASYTAN® HARVEST SG	78	MANNOZYM®	43	SAFE TAN® SG	77	V CMC L	107		
ENOANTICROMOS	94	MASTERVIN® BIO ARABAN SPRAY DRY	103	SMARTAN® FRUITY	82	VIW® CLEVER	59		
ESSEODUE BARRIQUE 10	109	MASTERVIN® BIO GEL	90	SMARTAN® SG	78	VIW® FRESH	58		
EV GUM	103	MASTERVIN® BIO IST	64	SMARTAN® UVA SG	76	VIW® FRUITY	58		
EXTRARED L	42	MASTERVIN® BIO V STARTER	70	SMARTAN® ZEST	83	VIW® SMART	58		


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