

# VASON**BOOK**

PROCESSES AND PRODUCTS  
of Enologica Vason and JU.CLA.S.



**VASONGROUP**

SOLUTIONS FOR  
EXPRESSIVE

**WINEMAKING**



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VASONGROUP

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**VASONGROUP**

## **VASONGROUP**

The **VASONGROUP** has been synonymous with precision oenology for a number of years. At the heart of the company are two important institutions of the Italian food and wine industry: **Enologica Vason Spa** and **Juclas srl**.

Since the early 1980s, Vason Spa Oenology and Juclas Ltd. have been creating important winemaking applications and technology that have brought them into contact and collaboration with the best producers of wine, fruit juices and grape musts in the world.

**VASONGROUP** was founded in the heart of the Valpolicella region, and for more than 40 years has overseen the national wine industry with daily interaction. The Group's growth is down is due to the founder, Giancarlo Vason's, standard of precise attention paid to every winemaker's demand, in order to find solutions to the everyday problems of wine cellar managers.

**The decision to create an internal company laboratory is an indication of the group's philosophy.**

**Every year, it invests approximately 5% of company profit in research and development. For the Vason family, being cutting edge is not just a choice, it is a necessity.**

The skills developed in collaboration with the most respected international research institutes, allow us to offer each individual customer an integrated service that follows the entire production process: **research, chemical and microbiological analysis, personalized applications and solutions, a support network, real-time monitoring carried out by trained technicians and laboratory tests aimed at optimizing industrial processes** (clarification, filtration, stabilization, sterilization).

**ENOLOGICA**  
**VASON**®  
S.P.A.

**JU.CLA.S.**®  
JUICE CLARIFICATION SYSTEMS

# SUSTAINABILITY

## SUSTAINABLE PRODUCTS AND SOLUTIONS

**Enologica Vason Spa** is specialized in the selection of raw materials and the formulation of products intended for specific winemaking use and for the beverage industry: biotechnology, adjuvants, traditional and allergen-free clarifiers, stabilizers and natural preservatives.

The services that **Enologica Vason Spa** provides, represent rapid responses to the demands of companies in the beverage industry. These continuing exchanges, allow Enologica Vason to gain new experience and to consolidate an already substantial professional background.

**Customer satisfaction is a founding principle of the company philosophy. We want to not only win their trust, but also maintain it over time.**

## INNOVATIVE SYSTEMS FOR MAKING WINE AND BEVERAGES

**Juclas srl** was established in response to a demand for technological solutions to satisfy the necessities of the food and wine industry in particular, based on the needs expressed by customers.

Juclas technicians are constantly in contact with various companies, creating and designing fully customizable systems, in response to some very complex demands. The result is the development of important mechanical, hydraulic, electrical, pneumatic and electronic "tailored solutions".

**Juclas** has designed and implemented revolutionary systems, such as membrane tartaric stability (ED) and dry yeast rehydration and pre-conditioning (Easyferm). Out fitted with the most modern tools, Juclas supplies industrial and sanitary equipments, such as micro filtration systems for wine or clarified beverages, also available in a fully automated version (SOFOS), electronic and automatic laboratory test for monitoring the filtration parameters of wine and clear beverages intended for microfiltration (QFT, Quality Filtration Test and Quality FIT ). In addition to this, it designs and manufactures systems for the brilliant filtration of wines such as tangential filters, as well as membrane systems for the management of wine gases (MMR PLUS).

## CLIMATE COMMITMENT

Important targets have been set in recent years to address climate change, (the Kyoto Protocol, United Nations Framework Convention on Climate Change, the European Programme on Climate Change) with the aim of reducing global levels of GHGs (greenhouse gases).

Since 2009, **VASONGROUP** has been committed to cutting CO<sub>2</sub> emissions in its production processes and the first clear indication of the results obtained is the certification - UNI ISO 14064-1. This certification was awarded in 2010 in reference to CO<sub>2</sub> and other GHG emissions of some products, and now applies to the entire company.

**Enologica Vason is the first oenological company to have been awarded UNI ISO 14064-1 certification**, proving once again to be both an innovative and visionary company, as well as sensitive to the sustainable development of the wine industry of which it forms an integral part.

This environmental commitment is not limited to certification. The Energy Management department has researched and selected a reliable partner capable of supplying '100% clean energy'.

The partnership with Multiutility S.p.A. helps VasonGroup to actively contribute in the reduction of pollution, as it is oriented toward the supply of electricity and natural gas and the promotion and diffusion of the use of clean energy.

**For VasonGroup, the respect of the environment is not just a philosophy, it is a daily commitment made of concrete decisions and continuous investments.**

# X-PRO®



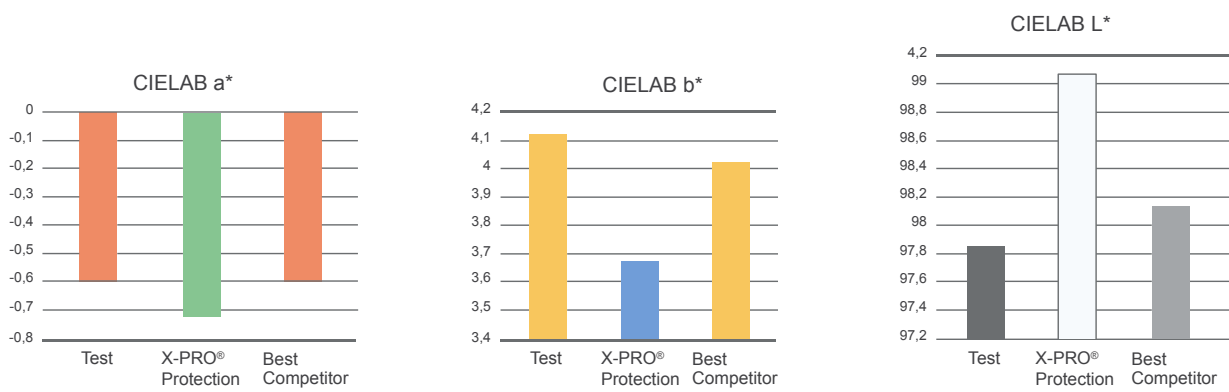
**THE NATURAL SOLUTION**  
TO ENHANCE AND PROTECT  
THE **IDENTITY OF WINE**

ENOLOGICA  
**VASON**<sup>®</sup>  
vason.com

## X-PRO® PROTECTION

Specific inactivated yeast obtained from the innovative **X-PRO®** Process, characterized by high content in polysaccharides, mannoproteins and glutathione. **X-PRO® PROTECTION** has a great reductive capacity, with a specific action against wine oxidations. Its use not only allows to prevent oxidations, providing high redox stability in treated wines, but also ensures a marked activity against already oxidized components.

For these characteristics it is to be considered a great alternative to some clarifying agents. It has been also observed that **X-PRO® PROTECTION** has a partial effect on protein stabilization and in general against colloidal precipitations.

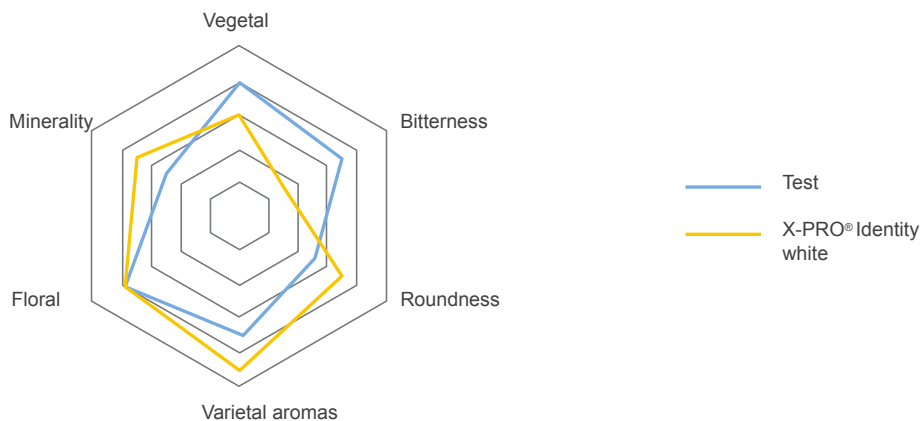


## X-PRO® IDENTITY WHITE

Specific inactivated yeast obtained from the innovative **X-PRO®** Process, features a fast release of mannoproteins, lipidic substances and polysaccharides.

**X-PRO® IDENTITY WHITE** acts on the wine's organoleptic only by improving its preservation, saving its original and varietal identity. Very respectful on the palate, it brings elegance while integrating vegetal and bitter notes and dry tannins, balancing the overall mouthfeel and taste, bringing out the wine's minerality.

It can be used during fining but even at the last clarifying operation since has been demonstrated that it does not create instability, but on the contrary, it contributes to the tartaric and protein stability of the wine.

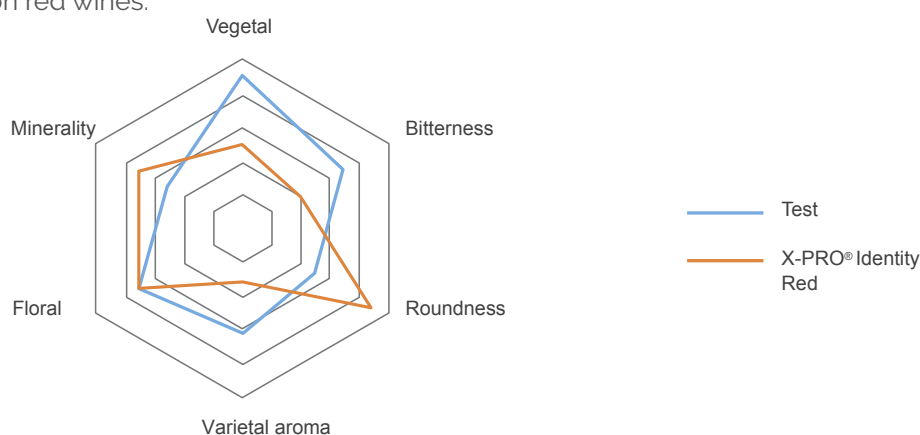


## X-PRO® IDENTITY RED

Specific inactivated yeast obtained from the innovative **X-PRO®** Process, characterized by high content in mannoproteins derived from the cell walls, lipidic substances and polysaccharides, naturally present in wine and quickly released.

**X-PRO® IDENTITY RED** smooths disharmonic sensations on the palate, especially bitter and vegetal ones gently contributing to the final harmonization of the wine by reducing astringency on the wine. In particular it works on the dryer sensations making them less evident. It contributes to the preservation over time of the original identity of the wine, protecting varietal notes and balancing the redox system, and improving the mouthfeel by giving greater length and roundness.

It has been observed that **X-PRO® IDENTITY RED** has a positive effect towards tartaric and color stabilization on red wines.



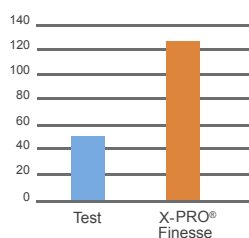
## X-PRO® FINESSE

Specific inactivated yeast obtained by the innovative **X-PRO®** Process, with a quick release of mannoproteins, lipidic substances and polysaccharides.

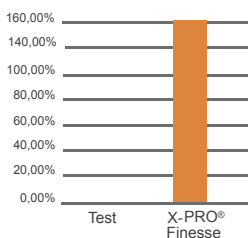
**X-PRO® FINESSE** is ideal to enhance elegance in sparkling wines, while improving finesse and duration of the perlage, it can be added during the secondary fermentation, or even immediately after. From a sensory point of view, it acts on the wine's organoleptic only in its preservation, improving finesse on the palate. It has clear capacities of enhancing the perlage characteristics and the foam persistence.

It has been observed that **X-PRO® FINESSE** has a partial effect on wine protein stabilization and against colloidal precipitations.

Persistence of the foam



% Stability of the foam



Foam persistence and stability (seconds - %)

	seconds	%
Test	51	0,00%
X-PRO® Finesse	124	143,14%



# X-PRO®

## X-PRO® GRAPES

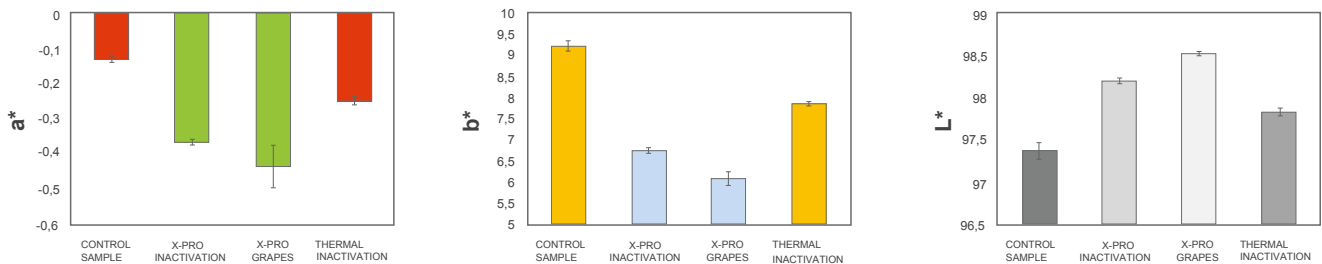
The natural redox protection for white and rosé musts, with stabilising action

As early as the pressing process, **X-PRO® GRAPES** is the perfect tool for procedures aimed at reducing the use of sulphites.

The result of a multi-year research process formulated by observing the synergic activity achievable between inactivated yeast obtained through the new **X-PRO®** Process and some special fungal chitosans (from *Aspergillus niger*).

Results on must: fast clarification, fast clarification and fermentation finishing, protection of the polyphenols most susceptible to oxidation and preservation of the varietal aromatics over time.

The reduction of suspended solids and consequently of the natural microbes, if well controlled, can positively affect the expressiveness and regularity of the fermentation, to obtain cleaner, more expressive and characteristic wines with improved shelf life.



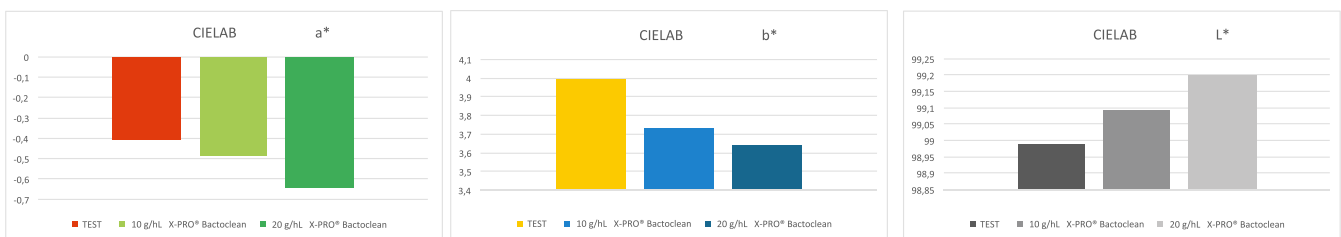
## X-PRO® BACTOCLEAN

Polycompound clarifying agent with stabilising action - ALLERGEN FREE

**X-PRO® BACTOCLEAN** has a clarifying action and is highly effective in the reduction of populations of unwanted microorganisms. It features a high stabilising action against phenolic substances.

It contains three synergic elements: an inactive yeast obtained through the specific **X-PRO®** Process that naturally controls the redox of wines, chitosans of fungal origin (*Aspergillus niger*) active on microorganisms and a highly selected potato protein selected for its electric charge by using the Streaming Current Detector. The product is ideal for improving clarification.

Suitable by nature for white, rosé and sparkling wines, it is also recommended for red wines, where **X-PRO® BACTOCLEAN**, if dosed appropriately, also contributes to restoring and maintaining the chromatic and olfactory properties.







# PRODUCTS





### **FLOTTOZIMA® L**

Enzymatic pool with high pectolytic activity for difficult clarifications, specific for flotation.

**Doses: 0,5 to 5 mL/hL for grape musts; 5 to 10 mL/hL for apple juices**

**Package: 1 kg - 25 kg**

### **FLOTTOZIMA® P**

Enzymatic pool with high pectolytic activity for difficult clarifications, specific for flotation.

**Doses: 0.5-5 g/hL**

**Package: 0,5 kg**

### **FLOTTOZIMA® PLUS**

Enzymatic pool with a different pectolytic activity, for very difficult flotation.

**Doses: 0.5-5 g/hL**

**Package: 0,5 kg**

### **ZIMACLAR® FLOT**

Enzymatic pool with high pectolytic activity for difficult clarifications, excellent for flotation.

**Doses: 0,5 to 5 g/hL for grape musts; 5 to 10 g/hL for apple juices.**

**Package: 25 kg**

### **DECAZYM®**

Enzymatic pool with high pectolytic activity, specific for decanter.

**Doses: 5-10 mL/hL**

**Package: 1 kg - 25 kg**

### **ZIMACLAR®**

Concentrated enzymatic preparation for the clarification of white musts and young wines.

**Doses: 1-3 g/hL**

**Package: 0,1 kg - 0,5 kg**

### **ZIMACLAR® pH3**

Highly active enzyme preparation with low pH for the clarification of white musts and young wines.

**Doses: 0,5 a 3 g/hL of must.**

**Package: 0,5 kg**

### **ZIMACLAR® PLUS**

Enzymatic pool more concentrated and more efficient for very difficult clarification.

**Doses: 1-3 g/hL**

**Package: 0,5 kg**

# PRODUCTS

## Enzymes

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### ZIMAFLOW

Enzyme preparation of pectinase and betaglucanase to improve the filterability of the wines.

**Doses: 1 to 5 ml/hL according to the action times and the storage temperature of the wine.**

**Package: 1 kg**

### ZIMARED® PLUS

Enzyme preparation for the production of red wines encourages the extraction of anthocyanins and polyphenols

**Doses: 1-4 g/hL**

**Package: 0,1 kg e 0,5 kg**

### ZIMASKIN®

Enzyme preparation specific for wine making with white grapes through maceration.

**Doses: 1-5 ml/hL**

**Package: 1 kg**

### EXTRARED L

Enzyme preparation with high extracting activity of the colour for red wines. Specific for the end of maceration.

**Doses: 1-3 ml/TON**

**Package: 1 kg**

### THERMOZIMA®

Enzymatic preparation, specific for thermomaceration process.

**Doses: 1-3 ml/100 kg of grapes.**

**Package: 25 kg**

### ZIMAFRUIT®

Enzyme for the extraction and liberation from skins of the varietal aromatic components and for clarification.

**Doses: From 1 to 2 g/hL in white vinification. Doses of 2 g/hL for red wines and rosés.**

**Package: 0,5 kg**

### MANNOZYM®

Enzyme preparation of Beta-glucanase with lysogenic activity for clarification and filtration of wines from grapes affected by botrytis.

**Doses: 0,5 - 4 g/hL**

**Package: 0,5 kg**

### ZIMAROM®

Glycosidase and pectolytic enzyme preparation for the clarification of aromatic musts.

**Doses: 1 - 3 g/hL**

**Package: 0,1 kg**



Product suitable for organic wine production.

## BACTOZYM® SG

Highly soluble lysozyme enzyme preparation for controlling malolactic fermentation.

Doses: 25 - 50 g/hL

Package: 0,5 kg

## MORE VALUE TO THE QUALITY OF GRAPES

	FORM	MAIN ACTIVITY	WHITES AND ROSÉS	REDS	MUST CLARIFICATION	BETTER COMPACTION	REDUCTION OF SOLIDS	BETTER YIELD	APPLICATION IN FLOTATION	APPLICATION IN DECANTER	AROMATIC RELEASE	COLOUR EXTRACTION	THERMO VINIFICATION	COMPROMISED SANITARY CONDITIONS	BETTER WINE FILTRATION YIELD	MLF CONTROL	ORGANIC
<b>FLOTTOZIMA® PLUS</b>	P	Pectolytic	R			D	R	R	D								
<b>FLOTTOZIMA® L</b>	L	Pectolytic	R			R	C	C	D								
<b>FLOTTOZIMA® P</b>	P	Pectolytic	R			R	C	C	D								
<b>ZIMACLAR FLOT</b>	L	Pectolytic	R			R	C	C	R								
<b>DECAZYM®</b>	L	Pectolytic	R				R	R		R							
<b>ZIMACLAR® PLUS</b>	P	Pectolytic	R	R	D	D	R	R							C		
<b>ZIMACLAR®</b>	P	Pectolytic	R		R	R	C	R									
<b>ZIMACLAR® pH3</b>	P	Pectolytic	R		D	R	C	D									
<b>ZIMAFLOW</b>	L	Pectolytic	R	R			C	D						C	R		
<b>ZIMASKIN®</b>	L	Pectolytic	R	C		C	C	R			R						
<b>ZIMARED® PLUS</b>	P	Pectolytic	C	R			C	R			R	R					
<b>EXTRARED L</b>	L	Pectolytic		R			C	D			C	R			C		
<b>ZIMAFRUIT®</b>	P	Pectolytic	R	R			C	C			R						
<b>MANNOZYM®</b>	P	β-glucanasic	R	R		R	C	D						R	R		
<b>ZIMAROM®</b>	P	Pectolytic	R	R		R	C	C			R						
<b>BACTOZYM SG</b>	P	Lysozyme	R	R												R	
<b>THERMOZIMA®</b>	L	Pectolytic		R			C	R					R				

KEY L - Liquid P - Powder R - Recommended C - Advised D - Recommended even on difficult musts

# ENZYME EXTRACTION OF THE COLOUR

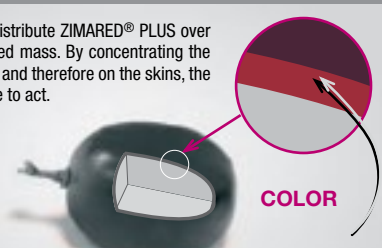
GRAPE CRUSHING MUST FERMENTATION RACKING

FRACTIONATED		
HOW TO INTERVENE		
1ST DAY	2ND DAY	6TH DAY
Traditional system		
3g/hL		
Fractioning		
1g/hL	1g/hL	1g/hL

Concentration the dosage all in one go, loses activity over time due to the inactivation of the enzymes (alcohol, tannins). Using the same quantity of ZIMARED® PLUS divides the dosage into three ensuring the presence of the enzyme - and therefore the colour extraction - over the course of the entire process.

**LOCALISED**  
WHERE TO INTERVENE

It is useless to distribute ZIMARED® PLUS over the whole pressed mass. By concentrating the dose on the cap, and therefore on the skins, the enzyme has time to act.



COLOR

**DIFFERENTIATED**  
2 ENZYMES = 2 ACTIONS

Vason system (example in 7 days)

1st DAY	3RD DAY	6TH DAY
1g/hL	1g/hL	1g/hL
ZIMARED® PLUS	ZIMARED® PLUS	EXTRARED L

Use two specific enzymes in two different phases: ZIMARED® PLUS fractioned over the maceration and EXTRARED L on the first day of racking. This makes a differentiated enzyme action possible.

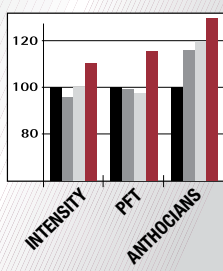
**THE FINAL RESULT**

**Test**  
Without enzyme

**Start**  
Enzyme dosed on the first day

**End**  
Enzyme dosed the first day of racking

**Fractioned**  
ZIMARED® PLUS + EXTRARED L according to the procedure described



Parameter	Without enzyme	Start (Enzyme dosed 1st day)	End (Enzyme dosed 1st day of racking)
INTENSITY	100	110	125
PFT	100	115	120
ANTHOCYANINS	100	110	120



MULTIPLE DOSES

LOCALIZED

DIFFERENTIATED



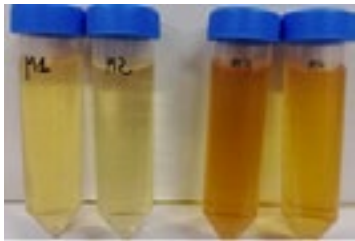


## VARIETAL PROTECTION WITH SOLUTIONS THAT COME FROM NATURE

From **VASON**GROUP R&D comes a new biotechnological solution to naturally manage aromatic and polyphenolic protection right from the must; starting from the pressing process, X-PRO® PROTECTION and X-PRO® GRAPES are the perfect tools for procedures aimed at limiting the use of sulphites.

### X-PRO® PROTECTION

Natural protection of redox in musts, with stabilizing action - LOW SO<sub>2</sub>.



		L*	a*	b*
M1	A TEST	99.69	-0.01	1.03
M2	A + 10 g/hl X-PRO® Protection	99.82	-0.03	0.66
M3	B TEST	99.34	0.09	1.75
M4	B + 10 g/hl X-PRO® Protection	99.42	0.06	1.56

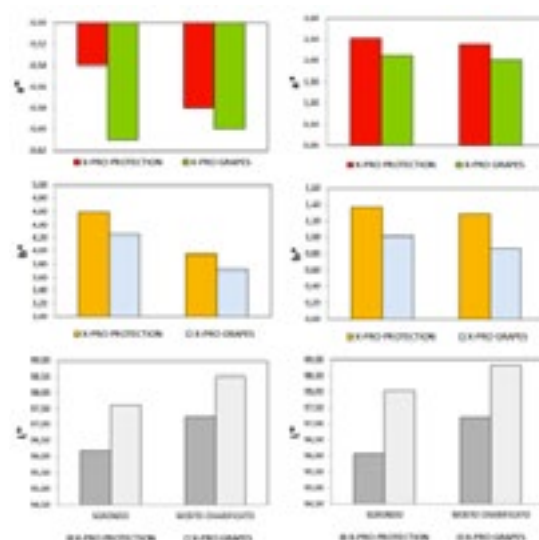
Shade and intensity improvements on Glera (left) and Garganega (right) must, obtained using X-PRO® PROTECTION with a dosage of 10 g/hL.

### X-PRO® GRAPES

Natural protection of redox in white and rosé musts, with stabilizing action - LOW SO<sub>2</sub>.

Clear improvements in the CIELab color coordinates, obtained using X-PRO® GRAPES in white must suitable for "Custoza DOC" (on the left) and in rosé must suitable for "Bardolino Charetto DOC" (on the right). The dosage is always 10 g/hL.

The Enologica Vason technical support service is available to provide more details in the correct management of the new X-PRO® PROTECTION and X-PRO® GRAPES, also making available the company's innovative LOW SO<sub>2</sub> winemaking procedures.





## TRADITIONAL VARIETAL PROTECTION WITH REDUCTIVE WINEMAKING

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### TAN® FRUIT BLANC

Reducing formulation made with grape tannins and green tea.

**Doses:** From 15 to 20 g/hL during the pressing process or in the obtained musts.

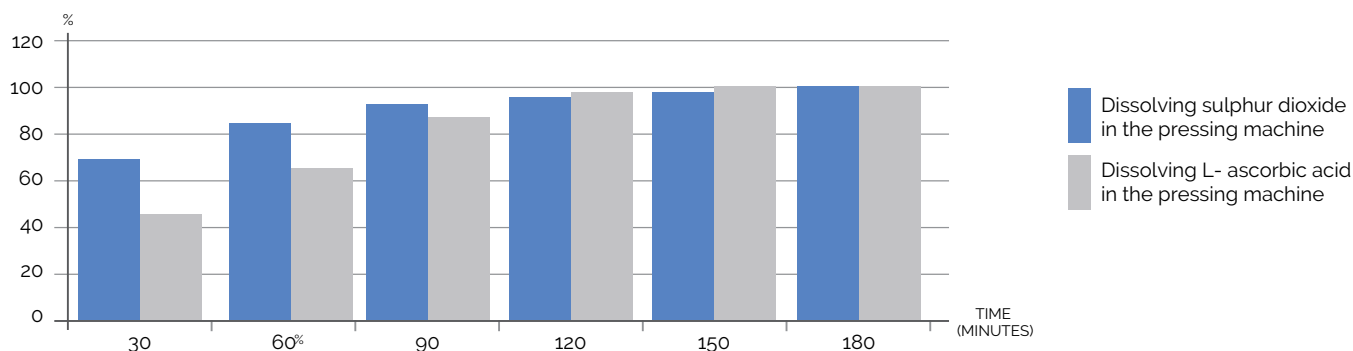
**Pack:** 1 kg poly laminate bags.

### EASYTAB

Gradual release antioxidant tablets

**Doses:** 5 tablets per 100 kg of crushed grapes, when loaded into the press, gradually release sulphur dioxide and L-ascorbic acid, up to a maximum concentration of about 30 mg/L, throughout the work cycle (e.g.: at 20°C in about 120 minutes)

**Pack:** Resealable bottles containing 40 tablets.



### FLAVOUR SAVE

The most classic product for reductive winemaking, complex product made with potassium metabisulphite and l-ascorbic acid in a balanced ratio with synergic action, which keeps the varietal aromas intact.

**Doses:** from 10 to 20 g/hL

**Pack:** 1 kg poly laminate bags.

# WHITE WINEMAKING IN REDUCTION

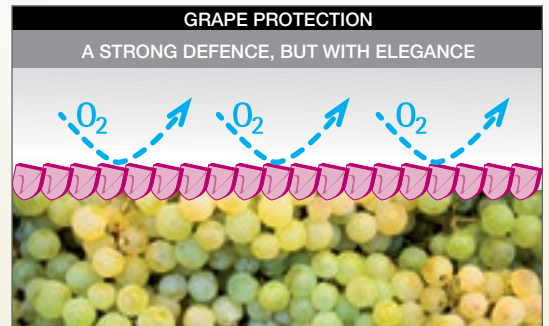
GRAPE CRUSHING PRESSING MUST CLARIFICATION FERMENTATION



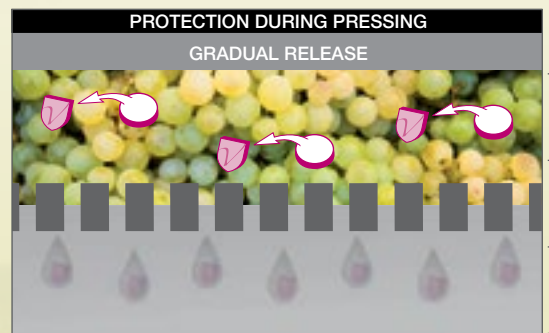
GRAPE PROTECTION

PROTECTION DURING PRESSING

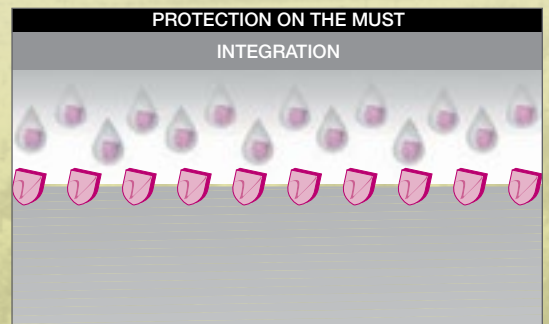
MUST PROTECTION



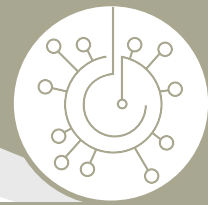
It is important to act early in the anti-oxidizing and anti-oxidase action through the combined action of L-ascorbic acid, SO2 and very reactive catechinic tannins. TAN® FRUIT BLANC contains tannins with valuable organoleptic characteristics extracted from the grape and from green tea.



The weak link in the system is that during the pressing process, the active ingredients wash away down the drain and are not able to protect the aroma rich skins. Upon loading the EASYTAB tablets: the anti-oxidizing elements are gradually released over the whole pressing cycle to totally protect the process.



Once the must is obtained it is necessary to add the quantity of anti-oxidising elements with FLAVOUR SAVE, also for reaching the desired values of sulphur dioxide and ensure protection in the pre-fermentation movements.



## Flotation plants

Juclas, using the results of decades of experience, is able to offer a clarification and stabilization process for grape must and fruit juice through flotation using continuous and discontinuous systems.

### ADVANTAGES

- Save refrigeration energy costs.
- Reduce clarification time, more tanks available.
- Possible to determine in advance the must's desired degree of turbidity to better manage fermentations.
- Lower use of coadjuvants.
- Rapid separation of indigenous microorganisms from the must.
- Faster and cleaner fermentation.
- Greater yield of clear must for optimal compacting of the lees.
- Less lees to filter.
- Possibility to work in reduction or hyper oxygenation.
- Easy and complete characoal separation.

### Features of the continuous systems:

- Solids present in the product to be treated: up to 15%.
- Solid residue in the clarified product: lower than 0,5%.
- Capacity up to 50,000 L/h.



### EASYFLOAT®

**The discontinuous mini-floater to target the desired degree of turbidity, in real time.**

**EASYFLOAT®** was designed to perform flotation through a pump-over. The dissolution of the gas occurs through a pump, through a pressurising stainless steel cylinder. It performs the essential role of dissolver, allowing the aggregation of the flocules with the gas.

**EASYFLOAT®** can also work with air and nitrogen therefore it is suitable for traditional wine making techniques and both hyper oxygenation and reduction.





### FLOTTOGEL®

Very pure 'pigskin' gelatin. The first oenological adjuvant selected through the evaluation of the surface electrical charge. This characteristic guarantees the rapid formation of the floccule which easily adheres to the gas used in the flotation process.

**Doses: 2-10 g/hL**

**Package: 25 kg**

### FLOTTOPLUS® 2.0

Yeast cell wall rich in chitosan with highly charged electrical surfaces specific for flotation and clarification - ALLERGEN FREE.

**Doses: 4 - 20 g/hL**

**Package: 1 kg - 10 kg**

### CLARITO® BACTOCLEAN

Polycompound clarifying agent with high stabilizing activity on redox, suitable for microbial control.

**Doses: 5 a 10 g/hL**

**Package: 0,5 kg**

### FLOTTOZIMA®

Enzymatic pool with high pectolytic activity, suitable for difficult clarification, excellent for flotation. Available in liquid (L) and powder (P) form. New formula for very difficult flotation: FLOTTOZIMA® PLUS.

**Doses: 0,5 to 5 g/hL for grape must; 5 to 10 g/hL for apple juices**

**Package: L 1 kg - 25 kg, P 0,5 kg, PLUS 0,5 kg**

### 30 SIL E 40 SIL

Solution of silicon oxide at 30% and 40%. Given their particular conformation they have the ability to form electrostatic bonds with positively charged substances such as gelatine and protein in general, with which they form patterns that precipitate, clarify the must by making the lees more compact.

**Doses: 50 - 100 g/hL**

**Package: 25 and 1200 kg for both products.**

### FITOPROTEINA XP L

Ready to use vegetable-based liquid clarifying agent, made with pure vegetable protein, which can be used as it is in the flotation process or even with proportional Juclas dosing systems (e.g.: DOSACOM®).

**Doses: 5-20 g/hL**

**Package: 10 kg**

# PRODUCTS

## Flotation

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### **FLOTTOBENT®**

Sodium bentonite activated, very pure, powdered, soluble. Composed from very pure selected montmorillonites, it is suitable for the process of clarification through flotation. It has a high de-proteinising and clarifying power.

**Doses: 30-60 g/hL**

**Package: 15 kg**

### **MASTERVIN® COMPACT**

Silicon gel absorbed on specific sodium activated bentonite. It is an innovative granular polycompound product with high compacting and clarifying power. This characteristic is recommended for use as a clarifier in all the phases of stabilisation in which you want to limit the dosages of coadjuvants and quickly obtain very compact lees layers.

**Doses: 20-60 g/hL**

**Package: 20 kg**

### **FLOTTOCARB®**

Active plant charcoal has an ideal chemical and physical characteristic and structure to easily adhere to flotation gas. Its absorbing action is very effective against anthocyanins and oligomers which are very easily oxidised, the cause of the instability of white wines.

**Doses: 100 g/hL**

**Package: 17.5 kg**

### **PVPP e SMARTVIN® PVPP**

Pure Polyvinylpyrrolidone, in the SMARTVIN® version pelletized. Synthetic adsorbent with high stabilizing activity for its specific adsorption capacity of phenolic elements, especially the more tannic and oxidized ones. Color corrector, excellent in static clarification, during filtration as well as during flotation.

**Doses: 2-30 g/hL, until 80.**

**Package: PVPP 20 kg, SMARTVIN PVPP 1- 20 kg**



## TRADITIONAL LINE

### EPERNAY 2

*Saccharomyces cerevisiae*: low temperature tolerant strain used in fermentations of white wines from neutral or aromatic grapes. Suitable for use with aromatic red varieties.

**Doses: 10 - 20 g/hL**

**Package: 0,5 - 20 kg**

### FLAVOUR 2000

*Saccharomyces cerevisiae*: for enhancing the fermentation aromas, resulting in fresh and fruity wines. Recommended in the fermentation of most whites and rosés and young aromatic reds.

**Doses: 10 - 20 g/hL**

**Package: 0,5 - 15 kg**

### MONTRACHET

*Saccharomyces cerevisiae*: fermentative energy, roundness and balance, excellent resistance to SO<sub>2</sub>. Indicated for the fermentation of red grapes, it ensures the production of great wines.

**Doses: 10-20 g/hL**

**Package: 0,5-20 kg**

### BAYANUS PC e EVY BAYANUS

*Saccharomyces bayanus*: especially suitable for fermentative recovery, secondary fermentation and difficult fermentation. Very resistant to alcohol and sulphur dioxide.

**Doses: 10 - 30 g/hL**

**Package: BAYANUS PC 0.5 kg and EVY BAYANUS 15 kg**

### NOUVEAUX FERMENTS

*Saccharomyces bayanus*: the French solution for quality sparkling wine. Selected in the Champagne area for its finesse and quality. Excellent for the classical method and in a charmat.

**Doses: 10 - 30 g/hL**

**Package: 0,5 - 15 kg**

### L.P.A

*Saccharomyces bayanus*: finesse and quality. Ensures a sure and rapid start to the fermentation process even in the presence of a high concentration of alcohol. It is used in aging through battonnage.

**Doses: 10 - 30 g/hL**

**Package: 2 kg in 4 loaves of 0,5 kg**

# PRODUCTS

## Yeasts

### Traditional line - Details

Strain	Epernay 2	Flavour 2000	Montrachet	Bayanus PC	Nouveaux Ferments	LPA
<b>Species</b>	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces bayanus	Saccharomyces bayanus	Saccharomyces bayanus
<b>Origin</b>					Champagne	
<b>Alcohol tolerance (% vol)</b>	15	15	15	15	15	15
<b>Alcohol yield (% vol/g of sugars)</b>	0.058	0.057	0.058	0.057	0.057	0.056
<b>Optimal temperature (°C)</b>	12 - 30	14 - 28	10 - 35	11 - 30	15 - 35	15 - 35
<b>SO<sub>2</sub> Production</b>	Low	High	Low	Medium	Low	Low
<b>Action on malic acid (-%)</b>	35 - 45	25 - 35	25 - 35	20 - 30	20 - 25	25 - 35
<b>Glycerol production</b>	High	Medium	Medium	Medium	Medium	Medium
<b>Recommended in presence of 30 ppm of copper</b>	N.D.	N.D.	Not rec.	N.D.	N.D.	N.D.
<b>Aromatic features</b>	Confers fresh and fruity notes	Production of β-phenyltanol	Neutral	Clean	Finesse	Amplitude and softness
<b>Anthocyanin absorption</b>	N.D.	Medium	Low	N.D.	Low	N.D.
<b>Special features</b>	<ul style="list-style-type: none"> <li>• Low temperature tolerant strain with limited production of acetaldehyde, Pyruvic acid and superior alcohols</li> <li>• Suggested for fermentation of musts at controlled temperature</li> </ul>	<ul style="list-style-type: none"> <li>• Strain isolated for the production of white and rose wines and especially novel wines</li> <li>• Especially suggested for enhancing aromatic characteristics</li> </ul>	<ul style="list-style-type: none"> <li>• Strain isolated in the fermentation of non temperature controlled red musts</li> </ul>	<ul style="list-style-type: none"> <li>• Strain isolated for fermentation of sparkling wines</li> <li>• Prolonged contact with yeast for fermentation gives hints of crusty bread</li> </ul>	<ul style="list-style-type: none"> <li>• Yeast isolated in the production of sparkling wines and champagne</li> </ul>	<ul style="list-style-type: none"> <li>• Has not undergone the shock of dehydration</li> <li>• Yeast suggested in the processing of sparkling wines</li> </ul>



## VIW LINE® - VERY IMPORTANT WINE

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### VIW® SMART

*Saccharomyces cerevisiae*: Fermentative cleanliness and floral and white-fruit expression for immediate and ready-to-drink whites and rosés.

**Doses: 10-20 g/hL**

**Package: 0,5 kg**

### VIW® FRESH

*Saccharomyces cerevisiae*: Elegance and volume support for full-bodied and complex whites. Floral and sweet fruity notes. Suitable for second fermentation.

**Doses: 10-20 g/hL**

**Package: 0,5 kg**

### VIW® FRUITY

*Saccharomyces cerevisiae*: Excellent fermentation kinetics for the production of reds with persistent fruity and spicy notes.

**Doses: 10-20 g/hL**

**Package: 0,5 kg**

### VIW® CLEVER

*Saccharomyces cerevisiae*: Excellent performances for this yeast strain, ideal for reds with volume and body. It allows for the development of fresh but sweet floral notes to create an elegant complexity.

**Doses: 10-20 g/hL**

**Package: 0,5 kg**



# PRODUCTS

## Yeasts

### VIW<sup>®</sup> Line - Details

Strain	VIW <sup>®</sup> Smart	VIW <sup>®</sup> Fresh	VIW <sup>®</sup> Fruity	VIW <sup>®</sup> Clever
Species	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces cerevisiae</i>
Origin				
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 SO <sub>2</sub>	Low	Low	Low	Low
Action on malic acid (-%)	approximately 20	30 – 35	approximately 25	35 – 40
Glycerol production	Average	High	Average	High
Recommended in presence of 30 ppm of copper	NA	NA	NA	NA
Aromatic characteristics	Freshness	Sweet complexity	Immediacy	Complexity
Anthocyanin absorption	N.A.	N.A.	Low	Low
Special characteristics	<ul style="list-style-type: none"> <li>• Strain indicated for immediate and ready-to-drink whites and rosés.</li> <li>• Floral aromas and white fruit</li> </ul>	<ul style="list-style-type: none"> <li>• Strain recommended for fresh but sweet floral whites and rosés.</li> <li>• It provides volume, body and complexity</li> <li>• Suitable for second fermentation</li> </ul>	<ul style="list-style-type: none"> <li>• Strain for reds with intense and persistent fruity red berry and spicy notes</li> </ul>	<ul style="list-style-type: none"> <li>• Strain for reds with delicate fresh and fruity floral notes</li> <li>• It provides volume, body and aromatic complexity</li> <li>• Also recommended for sparkling reds</li> </ul>



## iFruit® Line

### ERSA 1376

*Saccharomyces cerevisiae*: for fruity, intense and persistent varieties of white wines, enhancing thiol expression.

**Doses:** 10 - 20 g/hL

**Package:** 0,5 - 10 kg

### VP5

*Saccharomyces cerevisiae*: for red wines distinguished by aromatic notes of red berry fruit (cherries, black cherries), intense and persistent.

**Doses:** 10 - 20 g/hL

**Package:** 0,5 - 10 kg

## iFruit® Line - Details

Strain	ERSA 1376	VP5
<b>Species</b>	Saccharomyces cerevisiae	Saccharomyces cerevisiae
<b>Origin</b>	ERSA isolated strain	Strain isolated from CPSVV
<b>Alcohol tolerance (% vol)</b>	13	16
<b>Alcohol yield (% vol/g of sugars)</b>	N.D.	0.058
<b>Optimal temperature (°C)</b>	15 - 30	N.D.
<b>SO<sub>2</sub> Production</b>	Medium	Low
<b>Action on malic acid (-%)</b>	N.D.	25 ca
<b>Glycerol production</b>	Medium	Medium
<b>Recommended in presence of 30 ppm of copper</b>	Not rec.	N.D.
<b>Aromatic features</b>	Thiols aromatic expression	Varietal aromatic expression
<b>Anthocyanin absorption</b>	N.D.	N.D.
<b>Special features</b>	<ul style="list-style-type: none"> <li>• Strain chosen from ERSAs for the production of Sauvignon Blanc</li> <li>• High release and conversion activity of thiolic aromatic precursors</li> </ul>	<ul style="list-style-type: none"> <li>• Strain particularly recommended for the production of red wines mainly distinguished by fruity aromas (cherries, black cherries), intense and persistent</li> </ul>

# PRODUCTS

## Yeasts

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### PREMIUM<sup>®</sup> Line - WHITE WINES

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#### PREMIUM<sup>®</sup> BLOSSOM

*Saccharomyces cerevisiae*: aromatic expression of wine. Selected for its ability to reveal white flowers and tree fruits flavors. Suited for Premium white wines destined for refinement in barrique.

**Doses: 10 - 20 g/hL**

**Package: 0,5 kg**

#### PREMIUM<sup>®</sup> CHARDONNAY

*Saccharomyces cerevisiae*: aromatic finesse and fermentative effectiveness. Clean and elegant in the second fermentation. Selected for the production of classic wines.

**Doses: 10 - 30 g/hL**

**Package: 0,5 - 10 kg**

#### PREMIUM<sup>®</sup> PROSECCO

*Saccharomyces cerevisiae*: aromatic finesse. Selected for its production of prestigious still and sparkling wines, processed in bottle or autoclave.

**Doses: 10 - 30 g/hL**

**Package: 0,5 - 10 kg**

#### PREMIUM<sup>®</sup> TIOL

*Saccharomyces cerevisiae*: Selected for its ability to reveal varietal and especially thiolic compounds in the wine. Suited to ferment premium quality wine giving elegance and roundness.

**Doses: From 10 to 20 g/hL**

**Package: 0,5 kg**

#### PREMIUM<sup>®</sup> 3MH

*Saccharomyces cerevisiae*: The maximum expression of volatile thiol-type varietal aromas, selected for its ability to convert thiols precursors into flavors. Suited to produce fresh and thiolic wines.

**Doses: 10 - 20 g/hL**

**Package: 0,5 kg**



## PREMIUM® Line - Details

Strain	Premium® Blossom	Premium® Chardonnay	Premium® Prosecco	Premium® Tiol	Premium® 3MH
<b>Species</b>	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae
<b>Origin</b>			Valdobbiadene (IT)		
<b>Alcohol tolerance (% vol)</b>	14	15	14	14.5	14.5
<b>Alcohol yield (% vol/g of sugars)</b>	0.058	0.059	0.058	0.06	0.06
<b>Optimal temperature (°C)</b>	10 – 30	14 – 28	10 – 35	14 – 25	15 – 23
<b>SO<sub>2</sub> Production</b>	Low	Low	Medium	Low	Low
<b>Action on malic acid (-%)</b>	25 – 35	35 – 45	25 – 35	10 – 20	10
<b>Glycerol production</b>	Medium	High	Medium	Medium	Medium / Low
<b>Recommended in presence of 30 ppm of copper</b>	Not recommended	Recommended	Not recommended	N.D.	Not recommended
<b>Aromatic features</b>	Floreal expression with sweet notes Varietal	Enhances varietal features	Enhances aromatic features	Thiolic, varietal	Thiolic
<b>Anthocyanin absorption</b>	N.D.	N.D.	N.D.	N.D.	Low
<b>Special features</b>	<ul style="list-style-type: none"> <li>Strain suited for the fermentation of wine with high varietal expression, gives floral and sweet notes</li> <li>Killer phenotype</li> </ul>	<ul style="list-style-type: none"> <li>Strain suitable for the fermentation and refermentation of classy white wines also produced in the pressure tank</li> <li>High resistance to Cu makes it suitable for fermentation of grapes in a condition of compromised health, dried grapes and organic grapes</li> <li>Strain indicated in the fermentation of white wines in barrique</li> </ul>	<ul style="list-style-type: none"> <li>Particularly suggested in the processing of sparkling wines</li> <li>Enhances the aromatic characteristics of the wine</li> </ul>	<ul style="list-style-type: none"> <li>Strain selected for the fermentation of white and rosé wines to enhance thiolic aromas</li> <li>Great conversion of thiols precursor</li> <li>Ideal for "sur lies"</li> </ul>	<ul style="list-style-type: none"> <li>Strain selected for its ability to convert thiolic precursor, suited for the fermentation of fresh white and rosé wines.</li> <li>Excellent thiols release and conversion</li> <li>Fresh, aromatic and clean wines.</li> </ul>



Product suitable for organic wine production.

## PREMIUM® Line - RED WINES AND SPECIFIC WINE-MAKING

### PREMIUM® SUPERTUSCAN

*Saccharomyces cerevisiae*: structure, harmony, excellence. Yeast suitable for producing red wines of great structure and high alcohol content, stimulates MLF. Long refinement.

Doses: 10 - 25 g/hL

Package: 0,5 kg

### PREMIUM® ZINFANDEL

*Saccharomyces cerevisiae*: chosen in Salento from the first harvest of Manduria to enhance international styles, suitable to manage fermentations with high alcoholic content.

Doses: 10 - 25 g/hL

Package: 0,5 kg - 10 kg

### PREMIUM® ROUGE

*Saccharomyces cerevisiae*: structure, harmony and typical characteristics. Chosen in the Bordeaux region for production quality red wines destined for refinement in barrique and aging.

Doses: 10 - 20 g/hL

Package: 0,5 kg

### PREMIUM® FRUCTO

*Saccharomyces bayanus*: safe in difficult fermentation and fermentative recovery. Chosen for its special assimilative capacity of fructose. Excellent for stuck fermentations.

Doses: 20 to 30 g/hL; until 50-100 g/hL

Package: 0.5 kg

### PREMIUM® ZERO PIÙ

*Saccharomyces cerevisiae*: yeast chosen for its limited ability to produce sulphur dioxide. Suitable for white, rosè and red wines, according to the recommended procedures.

Doses: 20 - 25 g/hL

Package: 0,5 kg

### MASTERVIN® BIO IST

*Saccharomyces cerevisiae*: BIO certified yeast strain, selected to manage clean fermentations with a good varietal expression and for the limited production of volatile acidity.

Doses: 10 to 20, until 25 g/hL

Package: 0,5 kg



Product suitable for organic wine production.

## PREMIUM® Line - Details

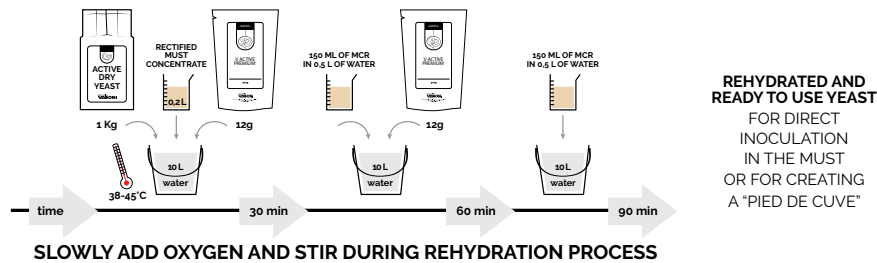
Strain	Premium® Supertuscan	Premium® Zinfandel	Premium® Rouge	Premium® Fructo	Premium® ZeroPiù
<b>Species</b>	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces cerevisiae	Saccharomyces bayanus	Saccharomyces cerevisiae
<b>Origin</b>	Strain isolated by Vason Enologica on the Senese Hills (IT)	Strain isolated by Vason Enologica in Salento (IT)	Bordeaux		Strain isolated by Enologica Vason (IT)
<b>Alcohol tolerance (% vol)</b>	17	19	17	18	17
<b>Alcohol yield (% vol/g of sugars)</b>	0.057	0.059	0.057	0.054	0.057
<b>Optimal temperature (°C)</b>	15 – 30	14 – 35	11 – 30	18 – 30	15 – 30
<b>SO<sub>2</sub> Production</b>	Low	Medium	Low	Low	Low
<b>Action on malic acid (-%)</b>	10 – 20	25 – 35	25 – 35	25 – 35	10 – 20
<b>Glycerol production</b>	High	High	High	High	High
<b>Recommended in presence of 30 ppm of copper</b>	Not recommended	Not recommended	N.D.	Not recommended	Not recommended
<b>Aromatic features</b>	Enhances fruity notes	Neutral	Enhances the varietal characteristics of red wines	Neutral	Neutral
<b>Anthocyanin absorption</b>	Low	Low	Low	High in the case of sur lies	Low
<b>Special features</b>	<ul style="list-style-type: none"> <li>• Yeast indicated in fermentations with high alcoholic content</li> <li>• Stimulates MLF in combination with Amar04®</li> </ul>	<ul style="list-style-type: none"> <li>• Yeast indicated in fermentation with high alcoholic content</li> <li>• Low production of acetic acid</li> <li>• Preserves the resveratrol content</li> </ul>	<ul style="list-style-type: none"> <li>• Very fast fermentative kinetics</li> <li>• Inhibits Malic acid</li> </ul>	<ul style="list-style-type: none"> <li>• Fructophilic strain</li> <li>• Excellent for re-fermentations and sequential fermentations</li> <li>• Excellent for stuck fermentations</li> </ul>	<ul style="list-style-type: none"> <li>• Selected strain to produce "low sulphur dioxide" wines</li> <li>• Stimulates the MLF in combination with Amar04®</li> </ul>



## MANUAL PROCEDURE FOR REHYDRATION OF THE ACTIVE DRIED YEASTS

The success of fermentation, is not only the result for the choice of the best yeast and from the most suitable nutrients, provided at the best time.

The requirements relative to the transport and storage of yeast have meant that the dry form is more commonly used in the oenology sector. The industrial drying process leads to the need to recreate the optimal conditions for recovering fermentation activity, in addition to a certain loss of vitality. This phase, called rehydration, is extremely delicate for the survival and maintenance of the yeast's functional activities; it is therefore very important to create conditions that are the most respectful of the yeast cell.



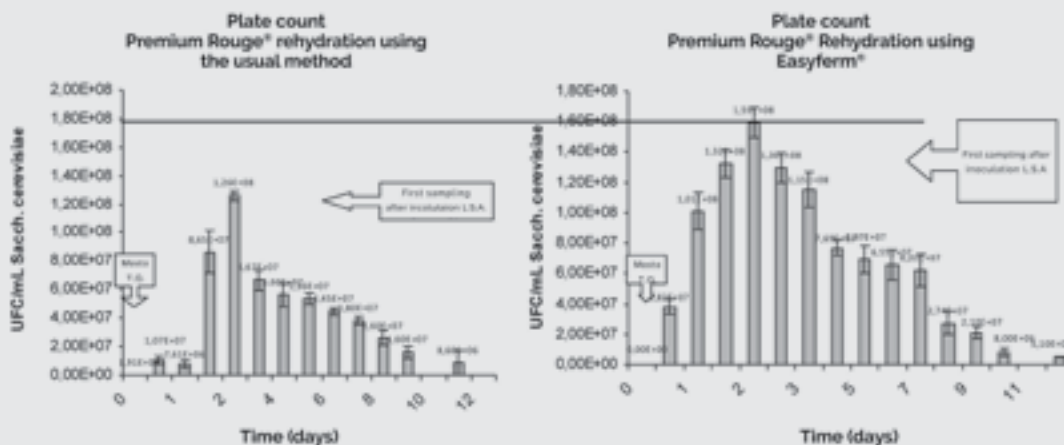
## AUTOMATIC PROCEDURE USING EASYFERM®

The **VASONGROUP** researchers, in collaboration with Juclas, have developed **EASYFERM®**: the first system to optimise all the phases of rehydration and precondition of yeast automatically.

The operational phases of **EASYFERM®** include controlling the water temperature, the sugar quantities, the presence of nutritional substances, the oxygen, the duration of the various phases during rehydration and the complete management of the "pied de cuve" in the superior versions.

**EASYFERM®** can be used for proper rehydration of dry yeasts or pastes to be used in fermenting musts and second fermentation. It is suitable for the preparation of "pied de cuve" during refermentation or in the event of stuck fermentations.

**EASYFERM®** increases cellular vitality, to have clean fermentation and reduce the risk of stuck fermentation.




APPLICATION OF **EASYFERM®** IN THE CELLAR: NUMBER OF CELLS DURING FERMENTATION









# ELABORATION

## Fermentation Activators

 Product suitable for organic wine production.

### NUTRITION FOR THE CERTAINTY OF THE FERMENTATIVE RESULT

<b>V STARTER PREMIUM®</b>	T-D	● ● ●	Nutrient and bio-regulator of fermentation to provide the yeast with the necessary substances in order to ensure regular clean fermentation, without unwanted by-products.	
<b>V STARTER AROM</b>	D	● ●	Fermentation nutrient and bio-regulator. Suitable for reductive winemaking and to ensure clean fermentation and aromatic expression	
<b>V STARTER FRUIT</b>	T-D	● ● ●	Fermentation nutrient and bio-regulator, specific for a sweet fruity aromatic expression.	
<b>V STARTER TF</b>	T-D	● ● ●	Fermentation nutrient and bio-regulator, specific to enhance the grape variety, with a distinct floral and fresh fruit note	
<b>MASTERVIN® BIO V STARTER</b>	D	●	Nutrient made from yeast hulls, CERTIFIED ORGANIC. It provides yeast with the most suitable natural substances to obtain clean fermentations. Ok for natural pied de cuve.	CERTIFIED ORGANIC
<b>FOSFOACTIV PREMIUM®</b>	F-C-D	●	Newly developed ammonia-based yeast nutrient containing ammonium phosphate and yeast derivatives. Use when fermentation has already started.	
<b>V ACTIV PREMIUM</b>	F-T-C-D	● ● ● ● ● ●	Newly developed complete fermentation nutrient and bio-regulator. It ensures complete and regular fermentations in unfavourable conditions.	
<b>SMARTVIN® ACTIV</b>	F-T-C-D	● ● ● ● ● ●	Complete fermentation nutrient and bio-regulator, with gradual release, in pellets; its use reduces dust in the cellar.	
<b>SMARTVIN® CLASSIC</b>	F-T-C-D	● ● ● ● ● ●	Complete fermentation nutrient and bio-regulator, with gradual release, in pellets, its use reduces dust in the cellar. Only in 450 kg pallets.	
<b>D.A.P. ACTIV</b>	F-T-C	● ●	Balanced yeast nutrient based on ammonium phosphate and thiamine, sulphate-free. It meets the yeasts' demand for APA by promoting the development of the population.	
<b>V ACTIV</b>	F-S-T-C	● ●	Ammonia-based yeast nutrient in classic formulation with thiamine	
<b>V ACTIV SUPER</b>	F-S-T-C	● ●	Ammonia-based yeast nutrient in classic formulation with thiamine. Designed to create the ideal environment for the development of yeasts.	
<b>BOOSTER ACTIV PREMIUM®</b>	T-C-D		Innovative fermentation supplement with exclusive detoxifying function and vitamin supply. Use when fermentation has already started.	
<b>V ACTIV SCORZE</b>	D	●	Specific for the adsorption of unwanted elements present in the must.	
<b>CLORIDRATO DI TIAMINA</b>	T		Vitamin B1, bio-regulator for alcoholic fermentation	
<b>FOSFATO BIAMMONICO</b>	F	● ●	Simple but effective supply of inorganic mineral nourishment for alcoholic fermentation. Excellent in the event of APA deficiencies.	
<b>SOLFATO AMMONICO</b>	S	● ●	Simple but effective supply of inorganic mineral nourishment for alcoholic fermentation. Excellent in the event of APA deficiencies.	
<b>V ACTIV MALOSTAB</b>	D		Specific detoxifier, selectively adsorbs metals and elements that prevent AF	
<b>V ACTIV FERMISTAB</b>	C-S		Ideal detoxifier to promote MLF, it acts on specific polyphenols and other trace elements	

#### KEY

- - organic intake
- - ammonia intake
- F - phosphate
- S - sulphate
- T - thiamine
- C - cellulose
- D - yeast derivatives



# Fermentation Activators

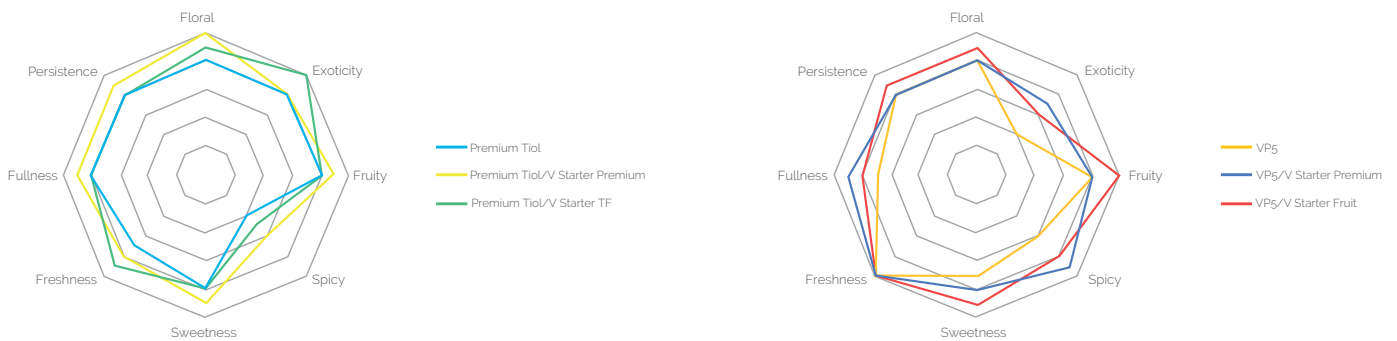


**COMBO APPROACH®**  
synergies for excellence

We have turned the synergy existing between different oenological solutions, of which a first example is the compatibility of yeasts/bacteria to create BIOPROTECTION, into a registered trademark: Combo Approach®. There is always new knowledge in the biotechnological field that flows into specific work procedures, therefore into processes, to ensure a well-defined final result.

In this perspective, in order to better define the potential of yeasts in outlining the varietal sensory profiles, **VASONGROUP** R&D suggests the joint use of yeast with a specific activator of the V STARTER line. The incorporation of the nutrient in the must should take place near the inoculation of the yeast, according to the official company procedures.

The effect is to better support the varietal aromas, through a clearer definition of the activity of the yeast on the organoleptic profile. If, in the course of winemaking, a specific extractive enzyme such as ZIMAFRUIT is used as well, the fruity varietal potential is further revealed and expressed, in an even more complex Combo Approach®.








# TANNINS



# TANNINS

## Catechinic and Gallic

 Product suitable for organic wine production.

## CATECHINIC

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### **PREMIUM® UVA SG**

Tannin for wine making use extracted from the grape, granulated and highly soluble.

**Package: 0,5 kg**

### **PREMIUM® VINACCIOLO SG**

Product based on condensed tannins and fruit carefully selected from the best tannins extractable from grapes.

**Package: 0,5 kg**

### **TI PREMIUM® SG**

Catechin tannin extracted from green tea, granulated with high solubility.

**Package: 0,5 kg**

### **SMARTAN® UVA SG**

Granulated product made with a special catechin tannin extracted from grapes, very reactive. It reflects the polyphenolic composition found naturally in grapes.

**Package: 0,5 kg**

## GALLIC

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### **SAFE TAN® SG**

Specific high soluble blend of gallotannins. Very useful tool in case of compromised grapes and for redox protection.

**Package: 5 kg**

### **TAN CLASSIC**

Tannin for oenological use with high reactivity.

**Package: 0,5 kg**

### **PREMIUM® STAB SG**

Tannin for oenological use extracted from selected granulated plant materials with high solubility.

**Package: 0,5 kg**

# TANNINS

## Ellagic

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### ELLAGIC

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#### **EASYTAN® HARVEST SG**

Specific selection of valuable ellagic tannins.

**Package: 0,5 kg - 5 kg**

#### **SMARTAN® SG**

Delicate granulated blend of soft ellagic tannins with structuring effect, used to manage reductions, to mitigate green notes and to confer harmony and resistance to oxidation.

**Package: 0,5 kg**

#### **BARREL TAN L (LIQUID)**

Preparation based on ellagic tannins in liquid form, obtained from fine woods of American and French oak.

**Package: 1 kg, 25 kg**

#### **PREMIUM® LIMOUSIN SG**

Historic product obtained from Limousin French oak wood. Granulated with high solubility.

**Package: 0,5 kg**

#### **PREMIUM® LIMOUSIN SPECIAL SG**

Tannin for oenological use from Allier French oak wood through a special extraction, drying and toasting process. High solubility.

**Package: 0,5 kg**

#### **PREMIUM® TOSTATO SG**

Tannin for oenological use obtained from French Allier oak toasted through an exclusive extraction and drying process.

**Package: 0,5 kg**

#### **PREMIUM® WHISKY LATTONE SG**

Granulated product obtained from tannins originating from fine American oak.

**Package: 0,5 kg**

#### **PREMIUM® FUSION SG**

Granula product obtained from precious and delicate tannins, extracted from French and American oak.

**Package: 0,5 kg**

#### **TUTTIFRUTTI® RED**

Granulated product, obtained from an exclusive ellagic tanning, stabilized using natural polysaccharides. Characterized by clean notes of red berry fruit.

**Package: 0,5 kg**



## GALLIC - ELLAGIC MIXES

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### **TANNINO SPECIAL SG**

Tannin for oenological use extracted from selected granulated plant materials with high solubility.

Package: 0,5 kg

## CATECHINIC - ELLAGIC MIXES

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### **V TAN SG**

Combination of ellagic, gallic and catechinic tannins with synergistic action for color stabilization and for structuring red wines.

Package: 0,5 - 5 - 20 kg

### **COLORSTAB® SG**

Combination of ellagic, gallic and catechin tannins with synergistic action for colour stabilisation of great red wines with high solubility.

Package: 0,5 - 5 - 20 kg

### **PREMIUM® COLOR SG**

Combination of ellagic, gallic and catechin tannins with synergic action for colour stabilisation of great red wines with high solubility. Granulated.

Package: 0,5 kg

### **BODITAN SG**

Mix of prestigious ellagic, gallic, catechinic tannins for controlling of the redox system. Refined and delicate it can be used at the end of fermentation up to the pre-bottling stage.

Package: 0,5 kg

## GALLIC - CATECHINIC MIXES

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### **TUTTIFRUTTI® WHITE**

Granular product obtained from an exclusive balanced combination of gallic and condensed tannins, stabilised with natural polysaccharides. Used in whites and rosés, right from the initial preservation phases, to enrich the wine with anti-oxidizing substances acting on its structure.

Package: 0,5 kg

### **SMARTAN® ZEST**

Product made with special gallic-condensed tannins. With a pleasant mouthfeel, it tends to maintain the wine's floral and fruity notes over time, but with character.

Package: 0,5 kg

# TANNINS

## Mixes

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### CATECHINIC - ELLAGIC MIXES

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#### **V TAN L (LIQUID)**

Balanced mixture of multiple types of natural tannins in which the various fractions perform the color stabilization and protection action in synergy. Structuring. A liquid product.

Package: 5-25 kg

#### **PREMIUM® VITE SG**

Granular product obtained from a combination of noble tannin, extracted from different part of vitis vinifera (corsivo): leaves, shoot, seeds and berry skins.

Package: 0,5 kg


#### **SMARTAN® FRUITY**

Product made with a delicate proanthocyanidin tannin, rich in natural polysaccharides. It controls redox, preserving the varietal and fermentative aromas over time, both in the ageing and preparatory operations for bottling red and rosé wines.

Package: 0,5 kg



# TANNINS Table

 Product suitable for organic wine production.

	FORM	NATURE	WHITES AND ROSÉS	REDS	TANNINS OF VITIS VINIFERA	REDOX PROTECTION	MAINTAINS THE STRUCTURE
<b>PREMIUM® VINACCILO SG</b>	G	Catechinic	R	R	R	C	R
<b>PREMIUM® UVA SG</b>	G	Catechinic	R	R	R	C	C
<b>TI PREMIUM® SG</b>	G	Catechinic	R	R		R	R
<b>SMARTAN® UVA SG</b>	G	Catechinic	R	R	R	C	R
<b>PREMIUM® STAB SG</b>	G	Gallic	R	C		R	R
<b>TAN® CLASSIC</b>	P	Gallic	R	C		C	C
<b>SAFE TAN® SG</b>	G	Gallic	R	R		R	C
<b>TANINO SPECIAL SG</b>	G	Gallic-Ellagic	R	R		C	R
<b>PREMIUM® COLOR SG</b>	G	Cat-Gal-Ellagic	C	R		R	R
<b>COLORSTAB® SG</b>	G	Cat-Gal-Ellagic		R		R	R
<b>V TAN® SG</b>	G	Cat-Gal-Ellagic		R		R	R
<b>BODITAN SG</b>	G	Cat-Gal-Ellagic	C	R		R	R
<b>SMARTAN® ZEST</b>	G	Cat-Gallic	R	C		R	R
<b>TUTTIFRUTTI® WHITE</b>	G	Cat-Gallic	R	C		C	C
<b>PREMIUM® VITE SG</b>	G	Cat-Ellagic	R	R	R	R	R
<b>SMARTAN® FRUITY</b>	P	Cat-Ellagic	C	R		C	R
<b>V TAN L</b>	L	Cat-Ellagic		R		C	C
<b>PREMIUM® FUSION SG</b>	G	Ellagic	C	R		R	R
<b>PREMIUM® TOSTATO SG</b>	G	Ellagic	C	R		R	C
<b>PREMIUM® WHISKY LATTONE SG</b>	G	Ellagic	C	R		R	R
<b>PREMIUM® LIMOUSIN SPECIAL SG</b>	G	Ellagic	C	R		R	R
<b>TUTTIFRUTTI® RED</b>	P	Ellagic		R		C	C
<b>PREMIUM® LIMOUSIN SG</b>	G	Ellagic	R	R		R	R
<b>BARREL TAN® L</b>	L	Ellagic	C	R		C	R
<b>SMARTAN® SG</b>	G	Ellagic	R	R		R	R
<b>EASYTAN® HARVEST</b>	G		R	R		C	C

**KEY** G - Granulated L - Liquid P - Powder R - Recommended C - Advised



# TANNINS

## Table

STABILIZES THE COLOR	EXTENDS SHELF LIFE	MUST	COMPROMISED SANITARY CONDITIONS	THERMO VINIFICATION	DRAWING OFF AND AGEING	FINISHING
R	R				R	R
R	R	C			R	R
C	R	R	C		R	R
R	C	R	C		R	C
C	R	R	R		R	R
		R	R	C	C	
		R	R			
C	C	R		C	R	C
R	R	C	C		R	R
R	R	R	R		R	C
R	C	R	R	R	R	
R	R	C			R	R
	R				R	R
	C				R	R
C	R				R	R
R	R				R	R
R	C	R	C	R	R	
C	R					R
C	R					R
C	R				C	R
C	R				C	R
	C				C	R
R	R				R	R
C	C				C	R
R	R	C			R	R
R		R	C	R	C	



## MICRODUE® PLUS AND TANNINS: STRUCTURE AND HARMONY

The targeted combined use of micro oxygenation and tannins enhances the value and complexity of the wine. This is the result of **years of research by the VasonGroup** in the field of oenology.

Through improved understanding of the mechanisms behind the role of oxygen in combination with tannins, red wines benefit in terms of color stability, structure and aromatic character, while white wines evolve harmoniously.

**MICRODUE® Plus** for the safe management of micro-oxygenation.

**TANNINS LINE PREMIUM®** internationally recognized for their delicacy and elegance.

**VASONGROUP, always at the very highest level in research.**

**MICRODUE® PLUS** presents the following advantages:

- Delicate volumetric dispensing.
- 6 independent dispensing points.
- The dispensing scale can be set for each point in mL/L/hour, mL/L/day, mL/L/month.
- The duration of dispensing can be preset for each single point.
- This device can be used in small tanks or in autoclaves.
- Intuitive touch-screen display on a multilingual panel
- Possibility to carry out micro and macro-oxygenation in small tanks.





# CLARIFIERS

VASONGROUP



## DOSACOM®

### THE COMPUTERIZED SYSTEM FOR THE PROPORTIONED DISPENSING OF ADJUVANTS

The wide range of **VASONGROUP** dispensers proves the attention and care paid by JU.CL.A.S. to its search for practical and accurate solutions able to meet each and every need linked to proportioned dispensing of wine adjuvants, clarifying and sanitizing agents and detergents.

DOSACOM® is the result of the most advanced technical research and guarantees an accurate and wide management of dispensing, thus ensuring a high ease of use as well as the ergonomic wellness of operators.

DOSACOM® systems can be appropriately designed and operate up to 50,000 L/h in order to obtain the requested dispensing.

DOSACOM® is particularly suited for use in continuous and discontinuous clarifying systems and can also be perfectly combined with the flotation technique.

DOSACOM® has the following advantages:

- Improved efficiency during the clarifying process.
- Enhances yields in clarified products energy saving.
- More compact and less bulky deposits.
- Less adjuvant consumption.
- Controlled process.
- Intuitive display.
- Versatility.



# CLARIFIERS

## Gelatine

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### **PREMIUM® FISH**

Pure fish gelatine, allergen free, rapid clarifying effect, moderate tannin-removing agent.

**Doses: 2-10 g/hL**

**Package: 0,5 kg**

### **PREMIUM® GEL GRADO 1**

Very pure food grade gelatine with high electrical charged surface, used for low tannin wines.

**Doses: White must and wines: 3-10 g/hL. Red must and wines: 5-30 g/hL**

**Package: 1 kg - 25 kg**

### **PREMIUM® GEL GRADO 2**

Very pure food grade gelatine characterized by a medium surface electrical charge and with medium tannin-removing capacity.

**Doses: White must and wines: 3-10 g/hL. Red must and wines: 5-30 g/hL**

**Package: 0,5 kg - 25 kg**



### **PREMIUM® GEL GRADO 3**

Very pure food grade gelatine characterized by low surface electrical charge and high tannin-removing capacity.

**Doses: White must and wines: 3-10 g/hL. Red must and wines: 5-30 g/hL**

**Package: 0,5 kg - 15 kg**



### **MASTERVIN® BIO GEL**

Pure food gelatin (organic certified) with a high electrical surface charge and a low tannin-removing capacity, preserves the color; it is recommended for processing wines with low tannins and for clarifying the product or improving its filter-ability.

**Doses: 3 a 10 g/hL per for white must and wines; 5 a 30 g/hL for red must, wines, vinegar and fruit juice. Package: 0.5 kg in multi-layered bags**

### **FLOTTOGEL®**

Pigskin gelatine specifically for flotation.

**Doses: 2-10 g/hL**

**Package: 25 kg**

### **GELAXINA® P.O.**

Very pure food grade gelatine, clarifying effect and moderate tannin-removal.

**Doses: 3 to 15, until 30 g/hL**

**Package: 25 kg**



# CLARIFIERS

## Gelatine

🌿 Product suitable for organic wine production.

### **DECAGEL®**

Very pure animal gelatine specifically for centrifuge decanter separation.

**Doses: 10-30 g/hL**

**Package: 5 kg - 25 kg**

### **GELAXINA® ATO** 🌿

Spray-dried food grade gelatine, ideal for processing highly tannic wines.

**Doses: 3 to 10, until 30 g/hL**

**Package: 25 kg**

### **GELAXINA® FLUID P**

Very pure pigskin gelatine, in a 30% solution.

**Doses: 5 to 20, until 60 g/hL**

**Package: 25 kg, 1000 kg**

# CLARIFIERS

## Silicon Sol & Bentonite

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### **30 SIL E 40 SIL**

Silicon dioxide sol, fast-acting clarifier.

**Doses: 50 - 100 g/hL**

**Package: 25 - 1200 kg**

### **MASTERVIN® COMPACT**

Formulation based on silicon gel adsorbed on specific highly compacting bentonite.

**Doses: 5-80 g/hL**

**Package: 20 kg**

### **PLUSGRAN® GEL**

Granular sodium activated bentonite, highly deproteinizing.

**Doses: Musts 15 - 30 g/hL - Wines 3 - 30 g/hL**

**Package: 25 kg**

### **PLUSGRAN®**

Activated granular Bentonite, sodic with high deproteinizing.

**Doses: Musts 30 - 50 g/hL - Wines 5 - 80 g/hL**

**Package: 1 kg - 25 kg**

### **FLOTTOBENT®**

Very pure activated sodium bentonite, in specific powder for flotation.

**Doses: Musts 30 - 50 g/hL**

**Package: 15 kg**

### **V BENTONITE**

Very pure sodium activated bentonite in powder form.

**Doses: Musts 30 - 60 g/hL - Wines 30 - 150 g/hL**

**Package: 25 kg**

### **PLUSGRAN® JUICE K**

Granular bentonite, with very low sodium release, suitable for use in the fruit juice industry.

**Doses: Juices 50 - 150 g/hL - Musts 30 - 60 g/hL - Wines 5 - 80 g/hL**

**Package: 25 kg**

# PROTEO

T E S T

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

The PROTEOTEST® is conducted under oenological conditions, meaning that no arbitrary alterations are made on the system, therefore the test simulates the real mechanism of protein instability in wine in a more truthful manner. The information obtained leads to greater respect for the integrity and sensory quality of the wine to be treated.

The test is conducted at room temperature and in the short space of a few minutes it is already possible to achieve the results.

Acknowledgments:

1: As part of the Intervitis-Interfructa trade fair in Stuttgart (22-26 April 2007) an international commission acknowledged the innovative content of PROTEOTEST®, the result of extensive knowledge of the tannins of the **VASONGROUP** Research and Development Division.

2: More recently, on the evening of 18 October 2018, the awards ceremony of the Wine Industry Impact Awards took place in Adelaide, Australia, to acknowledge the impact of innovations in the Australian wine industry. Enologica Vason was awarded the first prize for the "Winemaking" category with its Proteotest®.



NEW  
PACKAGING



Pack: Cardboard box containing:

- 30 test tubes with reagent (each test tube is enough for 8 tests)
- 3 packs containing 100 mL of buffer solution



# PROTEO

T E S T

“

The judges of the WIIA in Australia commended the PROTEOTEST® as the best technology of the competition, as it is an efficient test for the evaluation of the protein stability in wines which considerably reduces the analysis times and decreases the risks of over fining.

PROTEOTEST® is a great alternative proposition for a commonly used and often unbearably time-consuming task. The industry needs to shift the mindset of “that’s the way we’ve always done it” and to investigate new technologies and testing methods such as these. Over fining is a huge issue both in terms of the real costs and for the loss of quality of the wine: this test helps to produce better quality wines, as it has proven to be a reliable technique in line with production standards. Building the confidence of winemakers to further trust this method will be important so that it is more readily used as the key measure rather than a secondary or confirmation test. With the ever-growing demand on winemakers to reduce costs while maintaining wine quality, PROTEOTEST® is a product that is worthy winner for the “winemaking” category.

”

The judges of the WIIA competition in Australia



## **SMARTVIN® CARB**

Pelletized vegetal carbon, with high color removal activity; its use reduces dust in the cellar.

**Doses: until 100 g/hL**

**Package: 5 - 15 kg**

## **SMARTVIN® FPS**

Pelletized carbon with specific phenolic absorbent and low decolorizing power.

**Doses: until 100 g/hL**

**Package: 1 kg**

## **CARBOCROMOS®**

Very pure activated carbon, with high decolorizing activity.

**Doses: until 100 g/hL**

**Package: 2 - 17,5 kg**

## **CARBOCROMOS® WT**

Humidified highly decolorizing activated carbon.

**Doses: until 154 g/hL (corresponding to a 100 g/hL of dry product.)**

**Package: 15 kg**

## **CARBOCROMOS® SUPER**

Activated carbon for winemaking with medium-low decolouring power, adsorbent.

**Doses: 20 - 30 g/hL (for stuck fermentations) and 50 - 100 g/hL (for special cases)**

**Package: 20 kg**

## **CARBOCROMOS® ENO**

Vegetable carbon with intense decoloring power, by VASON. Only in 720 kg pallets.

**Doses: until 100 g/hL**

**Package: pallet of 720 kg, in 15 kg bags**

## **FLOTTOCARB®**

Activated carbon, in specific powder for flotation.

**Doses: until 100 g/hL**

**Package: 17,5 kg**

# CLARIFIERS

## Carbons

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### **ENOANTICROMOS**

The most common carbon used in oenology.

**Doses: Variable, until 100 g/hL**

**Package: 2 kg - 15 kg**

### **FPS**

A carbon based product with specific adsorption activity.

**Doses: until 100 g/hL**

**Package: 20 kg**

### **MICOSORB® PLUS**

Specific absorbent for ochratoxin A, in case the concentrations is higher than 1.5 ppb.

**Doses: 5-20 g/hL**

**Package: 10 kg**



# CLARIFIERS

## PVPP and similar Copolymers

Product suitable for organic wine production.

### **SMARTVIN® PVPP**

Pure pelletized PVPP; its use reduces dust in the cellar.

**Doses: White wines and sparkling wines 2 - 15 g/hL - Red Wines: 10 - 40 g/hL**

**Package: 1 - 20 kg**

### **PVPP**

Highly pure micronized PVPP.

**Doses: White wines and sparkling wines 2 - 15 g/hL - Red Wines: 5 - 30 g/hL**

**Package: 20 kg**

### **PVPP PLUS**

Micronized ultra-pure polyvinylpolypyrrolidone.

**Doses: White juice and wines 2-15 g/hL - Red Wines 10-40**

**Package: 20 kg**

### **DIVERGAN® F**

Micronized ultra-pure polyvinylpolypyrrolidone, original BASF brand.

**Doses: 2 to 15, until 40-80 g/hL**

**Package: 20 kg**

### **PVI/PVP**

Copolymer of polyvinyl-imidazole and polyvinylpyrrolidone for the selective adsorption of metals.

**Doses: 20-50 g/hL**

**Package: 20 kg**

# CLARIFIERS

## Wanax Line allergen free



Linea WANAX®	PROTEIN ORIGIN	COMPOSITION	MAIN ACTION	DOSING
<b>FLOTTOPLUS® 2.0</b>	Plant	<ul style="list-style-type: none"> <li>• Yeast cell walls rich in chitosans 55%</li> <li>• Citric acid 45%</li> </ul>	Yeasts cell walls rich in chitosan with high surface charge, very effective in flotation process or static sedimentation.	<ul style="list-style-type: none"> <li>• Doses: 4 – 20 g/hL</li> <li>• Package: 1 – 10 kg</li> </ul>
<b>FITOPROTEINA XP</b>	Vegetal (potato)	<ul style="list-style-type: none"> <li>• Vegetal proteins 70%</li> <li>• Citric acid 20%</li> <li>• Silica 10%</li> </ul>	Clarifying agent respectful of wine for static clarification and for filterability improvement.	<ul style="list-style-type: none"> <li>• Doses: 5 – 20 g/hL</li> <li>• Package: 0.5 – 5 kg</li> </ul>
<b>FITOPROTEINA P</b>	Plant (pea)	<ul style="list-style-type: none"> <li>• Plant protein 100%</li> </ul>	Sensorial: removal of astringency.	<ul style="list-style-type: none"> <li>• Doses: White wines 2 – 10 g/hL</li> <li>• Red wines and musts 5 – 20 g/hL</li> <li>• Package: 0.5 – 5 kg</li> </ul>
<b>CLARITO® SP</b>	Plant	<ul style="list-style-type: none"> <li>• Plant protein 100%</li> <li>• PVPP 26%</li> <li>• Bentonite 61%</li> <li>• Potassium bicarbonate 3%</li> </ul>	Stabilizing clarifier.	<ul style="list-style-type: none"> <li>• Doses: Musts 50 – 100 g/hL</li> <li>• White wines 10 – 80 g/hL</li> <li>• Red wines 10 – 50 g/hL</li> </ul>
<b>CLARITO® SUPERFLOW</b>	Plant	<ul style="list-style-type: none"> <li>• Plant protein 25%</li> <li>• Bentonite 70%</li> <li>• Citric Acid 5%</li> </ul>	Static clarification and improvement of filterability.	<ul style="list-style-type: none"> <li>• Doses: White wines 10–60 g/hL</li> <li>• Red wines 20–80 g/hL</li> <li>• Package: 15 kg</li> </ul>
<b>CLARITO® FITO K</b>	Plant	<ul style="list-style-type: none"> <li>• Plant protein 20%</li> <li>• PVPP 5%</li> <li>• Charcoal 10%</li> <li>• Bentonite 65%</li> </ul>	Polyphenol reduction and color correction for faulty wines and improvement of filterability.	<ul style="list-style-type: none"> <li>• Doses: Musts and White wines 10 – 40 g/hL</li> <li>• Red wines 30 – 80 g/hL</li> <li>• Package: 15 kg</li> </ul>
<b>CLARITO® BACTOCLEAN</b>	Vegetal (chitosan) Animal (fish gelatine)	<ul style="list-style-type: none"> <li>• PVPP</li> <li>• Chitosan</li> <li>• Animal Protein</li> </ul>	Polycompound product with tannin removal, redox stabilization and specific microbial abatement activities.	<ul style="list-style-type: none"> <li>• Doses: 5 – 10 g/hL</li> <li>• Package: 0.5 kg</li> </ul>
<b>FITOFERM®</b>	Plant	<ul style="list-style-type: none"> <li>• Plant protein 30%</li> <li>• Cellulose 20%</li> <li>• Bentonite 50%</li> </ul>	Clarifies in fermentation.	<ul style="list-style-type: none"> <li>• Doses: 20–50 g/hL and 30–80 g/hL</li> <li>• Package: 10 kg</li> </ul>

NEW



# CLARIFIERS

## Albumin and Casein

 Product suitable for organic wine production.

### **ALBUCLAR® SPECIAL GRAIN**

Very pure and highly soluble micro-granulated egg albumin.

**Doses: White wines and Rosés 1 - 5 g/hL - Red Wines 5 - 20 g/hL**

**Package: 0,5 - 20 kg**

### **CLARITO® SPRAY DRY**

Very pure and highly soluble potassium caseinate.

**Doses: Musts 20-100 g/hL - White Wines 10-70 g/hL - Red Wines 10-40 g/hL**

**Package: 0,5 - 15 kg**



# REFINING STABILIZERS AND PRESERVATIVES



VASONGROUP



## FRAMMENTO® LINE ELEGANT SELECTION OF OAK CHIPS

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### **FRAMMENTO® SOFT**

Lightly toasted French oak.

**Package: 10 kg**

### **FRAMMENTO® SPICE**

Medium toasted American oak.

**Package: 10 kg**

### **FRAMMENTO® CLASSIC**

Medium toasted French oak.

**Package: 10 kg**

### **FRAMMENTO® ELEVAGE**

Medium plus toasted French oak.

**Package: 10 kg**

### **FRAMMENTO® STRUCTURE**

Well toasted American oak.

**Package: 10 kg**

### **FRAMMENTO® HARVEST**

Untoasted French oak.

**Package: 10 kg**



## YEAST DERIVATIVE BASED PRODUCTS WITH A COMPLEXIFYING AND STABILISING ACTION

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### LPA

*Saccharomyces bayanus*: delicacy and high quality; a secure and rapid start to the fermentation process, even with high alcohol content. Can be used late in the process through batonnage.

**Doses: from 10 until 200 g/hL**

**Package: 2 kg in 4 bricks of 0.5 kg**

### MPA

Pure mannoproteins in a reactive powder with the tannins, offering smoothness and sweetness.

**Doses: White Wines 1 - 3 g/hL - Red Wines 3 - 10 g/hL**

**Package: 0,5 kg**

### MPL

Pure liquid mannoproteins that react with the tannins, offering smoothness and sweetness.

**Doses: White Wines 1 - 5 g/hL - Red Wines 3 - 10 g/hL**

**Package: 1 kg**



## EASYFERM®

EASYFERM® THE FIRST AUTOMATIC SYSTEM FOR OPTIMAL YEAST REHYDRATION AND PRECONDITIONING.

An extensive experimental activity carried out by the Research and Development Department of Enologica Vason regarding vinification of red and white wines from different grape varieties revealed that the success of a fermentation is not just the result of choosing the best yeast and dosing the proper nutrients, provided at the right time.

For practical reasons related to transport and storage, yeasts are generally provided in a dry form in oenological applications. The industrial process of drying causes a certain loss of vitality, and therefore it's necessary to recreate the ideal conditions so that fermentation can start again.

This phase, called rehydration, is extremely delicate for the survival and the maintenance of the yeast functional activity; it is therefore very important to create conditions respecting the yeast cells as much as possible. Researchers at Enologica Vason, in collaboration with Ju.Cla.s., created EASYFERM®: the first system for an optimal automatic rehydration and preconditioning of yeasts.

The working processes carried out by EASYFERM include the control of water temperature, sugar quantity, presence of nutrient elements, oxygen and duration of the different phases of rehydration; complete regulation of "pied de cuve" in the more advanced versions.



# AGING, STABILIZATION AND PRESERVATION

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## **EASYFERM® OAK**

Ju.Cla.S has developed EASYFERM® OAK, an advanced version of EASYFERM® to which classic functionality is added the infusion functionality for wooden alternatives.

The process is very simple: the Easyferm® Oak acts as an infuser inside which the dynamic recirculation extraction from the wood fragments takes place in an inert environment. The wooden alternatives contained in nets must be positioned inside the Easyferm® Oak in varying quantities, in relation to the wine to be treated and the oenological objective to be achieved.

For example:

Easyferm® Oak 25 can accommodate up to 7 packs of the Frammento® Line (70 Kg)

Easyferm® Oak XL up to 14 packs (140 Kg)

Following the introduction of the wood fragments, the Easyferm®Oak manhole cover is tightened and the pipes connected to the tank of the wine to be treated.

Via touch screen it will be possible to set the duration of the treatment which can vary from one to several days: the duration of the treatment must be chosen based on the experience and the oenological objective to be achieved, as the product obtained from the process can also be a mass to be used later for a subsequent assembly and not necessarily a final wine. Generally speaking, one or two days of treatment can be expected to confer structure and body, four or five days to allow the extraction of the nobler forms of tannins that will increase the volume, roundness and breadth of the wine.





## COLOR AND COLLOIDAL STABILIZATION, GUM ARABIC

### SMARTGUM®

First gum arabic in solution without preservatives and without SO<sub>2</sub>. Perfectly filterable, obtained from *Acacia vereck*, it is an excellent stabilizer for the colloidal system and color, while contributing to organoleptic sensations of roundness and softness. It does not interfere with the sense of smell.

**Doses: 25-150 g/hL**

**Package: 2.5 kg**

### ICON® GUM

Very fine arabic gum (*Acacia Vereck*) in liquid form, perfectly filtrable. Leftrotatory, intact in its structure, is an excellent stabilizer for colloidal system and especially for the color. Very good organoleptic effect, do not interfere with aromas.

**Doses: 25-150 g/hL**

**Package: 25-300-1000 kg**

### ARABAN® SPRAY DRY

Powdered long-chain whole gum arabic (*Acacia vereck*). Extremely soluble, it is an excellent stabilizer for colloidal and color systems. It has an excellent organoleptic effect and doesn't interfere with your sense of smell.

**Doses: 5 - 40 g/hL**

**Package: 0,5 kg - 25 kg**

### ARABAN® SUPER

Long-chain whole gum arabic, in a 21% solution (*Acacia vereck*). Excellent stabilizer for colloidal and color systems. It has an excellent organoleptic effect and doesn't interfere with your sense of smell.

**Doses: 25 - 100 g/hL**

**Package: 10 kg - 25 kg - 200 kg - 300 kg - 1000 kg**

### ARABAN®

Whole gum arabic, in a 20.5% solution (*Acacia seyal*). Filterable, maintains good stabilizing properties for the colloidal and colour system. Good organoleptic effect, doesn't interfere with your sense of smell.

**Doses: 25 - 100 g/hL**

**Package: 10 kg, 25 kg, 200 kg, 300 kg, 1000 kg**

### EV GUM

22% Liquid gum arabic (*Acacia seyal*) for colloidal stabilization of wine. Filterable, possesses a good organoleptic effect, doesn't interfere with your sense of smell.

**Doses: 50 - 100 g/hL**

**Package: 25 - 200 - 1000 kg**

# AGING, STABILIZATION AND PRESERVATION

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## DOSARABAN®

HIGH PRECISION ELECTRONIC SYSTEM FOR PROPORTIONAL DOSAGE OF ARABIC RUBBER AND CMC, DOWN THE MICROFILTRATION VALVE.

The range of dispensers in the Vason Group's proposal demonstrates the attention that JU.CLA.S. places it in the search for practical and precise solutions that can satisfy every need for the proportional dosage of oenological adjuvants, clarifiers, detergents, sanitizers and not for last enzymes and tannins in liquid form.

**DOSARABAN® is the electronic system for the precision injection through passage of adjuvants such as arabic gum in solution and CMC,** downstream of microfiltration systems in bottling and packaging lines in general.

The process is made **safe from a microbiological point of view** by means of the following aspects: plant solutions chosen and dedicated also for other liquid adjuvants (tannins and enzymes), assurance of the oenological sterility of the adjuvants in use (Araban® Super, Araban® Spray Dry) , work procedures that the **VasonGroup** technical service is able to transfer to the cellar staff.





## TARTARIC STABILIZATION

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### V CMC

Powdered pure carboxymethylcellulose, with stabilizer activity on the tartaric components of wines.

**Doses: 5 - 10 g/hL**

**Package: 0,5 kg**

### V CMC L

Powdered pure carboxymethylcellulose in a 12.5% solution, with stabilizer activity on the tartaric components of wines.

**Doses: 40 - 80 g/hL**

**Package: 25 kg - 300 kg - 1000kg**

### META V® 🌿

Metatartaric acid with a fixed esterification index. Highly efficient stabilizer.

**Doses: 6 - 10 g/hL**

**Package: 1 kg**

### BITARTRATO DI K 🌿

Very pure, micronized crystallizer, for the rapid precipitation of tartaric salts.

**Doses: 20 - 50 g/hL**

**Package: 25 kg**

### NEUTRAL POTASSIUM TARTRATE 🌿

Very pure acidity regulator.

**Doses: 150-350 g/hL**

**Package: 25 kg**

### CRISTALLITE®

Crystallizer for the rapid formation of bitartrate crystals.

**Doses: 20 - 40 g/hL**

**Package: 1 - 15 kg**

### CRISTALLITE® SPECIAL

Potassium tartrate based crystallizer.

**Doses: according to the proportion of combination with calcium 1:5 (es: to eliminate 50 mg/L of calcium are necessary 25 g/hL of CRISTALLITE SPECIAL**

**Package: 25 kg**

## PRESERVATIVES

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### **POTASSIUM METABISULPHITE**

Preservative, antimicrobial, antioxidant.

**Doses:** as needed

**Package:** 0,25 kg - 0,5 kg - 1 kg - 25 kg

### **SOLFO K L**

Sulfiting agent in a 28% potassium bisulfite solution, able to develop sulphur dioxide.

**Doses:** 10 - 40 g/hL

**Package:** 25 kg - 300 kg - 1250 kg

### **SOLFITAN® and SOLFITAN® 63**

Sulfiting agent in a concentrated solution at 40% and 63% of ammonium bisulfite, able to develop sulphur dioxide without enriching the juice with potassium.

**Doses:** 5 - 20 mL/hL

**Package:** SOLFITAN® 40: 10 kg - 25 kg - 1300 kg, SOLFITAN® 63: 1 kg - 10 kg - 25 kg - 1420 kg

### **EASYTAB**

Antioxidant formula in tablets, gradual release.

**Doses:** 5 pills /hL

**Package:** tubes of 40 tabs each

### **V ANTIOX®**

Antioxidant agent made using ascorbic acid and sulphur dioxide.

**Doses:** 10 - 50 g/hL

**Package:** 1 kg

### **FLAVOUR SAVE**

Antioxidant balanced formula.

**Doses:** 10 - 20 g/hL

**Package:** 1 kg



Product suitable for organic wine production.

## **ACIDO L ASCORBICO**

Very pure, natural antioxidant.

**Doses: 50 - 100 g/hL**

**Package: 1 - 25 kg**

## **TAN® FRUIT BLANC**

Antioxidant formula based on green tea and grape tannins.

**Doses: 20 - 25 g**

**Package: 1 kg**

## **TAN® FRUIT ROUGE**

Reducing tannins-based product with grape and green tea tannins, to protect grape musts against oxygen.

**Doses: 30 - 40 g/hL**

**Package: 1 kg**

## **POTASSIUM SORBATE**

Granulated product with fungistatic properties.

**Doses: until 27 g/hL**

**Package: 1 - 25 kg**

## **SORBOXAN®**

Multifunctional formulation for the chemical and biological stabilization of wine.

**Doses: 25 - 45 g/hL**

**Package: 1 kg**





# OTHER PRODUCTS





Product suitable for organic wine production.

## ACIDS, ACIDIFIERS AND DEACIDIFIERS

### ACIDS, ACIDIFIERS AND DEACIDIFIERS

Naturally contained in many fruits, it is normally used in the food industry as an acidifier. In oenology it is used to prevent alterations of ferric and oxidase origin.

**Package: CITRIC ACID 1 - 25 kg; CITRIC ACID MONOHYDRATE 25 kg**

### ACID TARTARIC

Acidity regulator.

**Package: 1 - 25 kg**

### LACTIC - L ACID

Very pure acidity regulator in an 80% solution.

**Package: 1 - 25 kg**

### MALIC - L ACID

Very pure acidity regulator.

**Package: 1 - 25 kg**

### DL - MALIC ACID

Extra-pure acidity regulator.

**Package: 25 kg**

### POTASSIUM BICARBONATE

Deacidifier.

**Package: 1 - 25 kg**

### BLANCO V®

Deacidifier which improves acidic wines.

**Package: 1 - 25 kg**

# MORE PRODUCTS

## Filtration



Product suitable for organic wine production.

## A COMPLETE RANGE OF PRODUCTS FOR THE FILTRATION OF FRUIT JUICES, WINES AND VINEGAR USING EARTH FILTERS AND RDV

PEARLITIC POWDER		FORMAT
<b>V PERLITE 2A</b>	COARSE permeability perlitic powder for rotary filters	16 kg bags
<b>V MINERAL® VACUUM 12</b>	FAST permeability perlitic powder for rotary filters	13 kg bags
<b>V MINERAL® VACUUM 10</b>	MEDIUM permeability perlitic powder for rotary filters	13 kg bags
<b>V MINERAL® VACUUM 9</b>	TIGHT permeability perlitic powder for rotary filters	13 kg bags
<b>V MINERAL® 7</b>	ROUGH permeability perlitic powder for pressure filters	16 kg bags
<b>V MINERAL® 5</b>	MEDIUM permeability perlitic powder for pressure filters	18 kg bags
<b>V MINERAL® 3</b>	TIGHT permeability perlitic powder for pressure filters	18 kg bags
<b>V MINERAL® 1</b>	VERY TIGHT, almost sterile permeability perlitic powder for pressure filters	18 kg bags

KIESELGUHR		FORMAT
<b>FILTRINA V 10</b>	MEDIUM permeability kieselguhr for rotary filters	25 kg bags
<b>FILTRINA V 9</b>	TIGHT permeability kieselguhr for rotary filters	25 kg bags
<b>FILTRINA V 7</b>	ROUGH permeability kieselguhr for pressure filters	25 kg bags
<b>FILTRINA V 5</b>	MEDIUM permeability kieselguhr for pressure filters	25 kg bags
<b>FILTRINA V 3</b>	TIGHT permeability kieselguhr for pressure filters	20 kg bags
<b>FILTRINA V 1</b>	VERY TIGHT, almost sterile permeability kieselguhr for pressure filters	18 kg bags



# Filtration

Product suitable for organic wine production.

ACTIVE FILTRATION – ALLERGEN FREE		FORMAT
<b>CLARITO® FILTER SUPER</b>	Filtration adjuvant with high PVPP content (40%) and very high removal efficiency, specific for oxidized and oxidizable elements	10 kg bags
<b>CLARITO® FILTER WHITE</b>	Filtration adjuvant containing PVPP (16,5%), specific for the removal of oxidized and oxidizable elements from white and rosé wines	10 kg bags
<b>CLARITO® FILTER RED</b>	Filtration adjuvant containing PVPP (14%), specific for the removal of oxidized and oxidizable elements from red wines	10 kg bags

CELLULOSE PRECOATS		FORMAT
<b>V CELL® 200</b>	Filtration adjuvant in pure alpha cellulose, free from lignin and hemicellulose	20 kg bags
<b>V CELL® 7</b>	Ultra-pure alpha cellulose fibres with controlled micrometry for precoat filters. High electric charge precoat. For COARSE filtration	15 kg boxes, containing 3 x 5 kg bags
<b>V CELL® PLUS 5</b>	Ultra-pure alpha cellulose fibres with controlled micrometry for precoat filters. High electric charge precoat. For MEDIUM filtration	15 kg boxes, containing 3 x 5 kg bags
<b>V CELL® PLUS 3</b>	Ultra-pure alpha cellulose fibres with controlled micrometry for precoat filters. High electric charge precoat for MEDIUM-TIGHT filtration	15 kg boxes, containing 3 x 5 kg bags
<b>V CELL® PLUS 2</b>	Ultra-pure alpha cellulose fibres with controlled micrometry for precoat filters. High electric charge precoat for TIGHT PRE-PACKAGING filtration	15 kg boxes, containing 3 x 5 kg bags
<b>V CELL® PLUS 1</b>	Ultra-pure alpha cellulose fibres with controlled micrometry for precoat filters. High electric charge precoat for VERY TIGHT filtration	15 kg boxes, containing 3 x 5 kg bags

MIXED PRECOATS MOIST MIXTURES OF PURE ALPHA CELLULOSE AND SELECTED MINERAL POWDERS		FORMAT
<b>V CELL® VACUUM</b>	Mixed filtration adjuvant for precoats on rotary filters	15 kg boxes, containing 3 x 5 kg bags
<b>V CELL® MIX grado 3</b>	Mixed filtration coadjuvant for medium-tight filtration	15 kg boxes, containing 3 x 5 kg bags
<b>V CELL® MIX grado 1</b>	Mixed filtration coadjuvant for tight filtration	15 kg boxes, containing 3 x 5 kg bags

# Filtration

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FILTER SHEETS – EUROPOR®		FORMAT
<b>EUROPOR® 100</b>	Coarse - available in 40X40 format	Boxes containing 100 pieces
<b>EUROPOR® 300</b>	Rough - available in 40X40 and 60x60 format	Boxes containing 100 and 50 pieces
<b>EUROPOR® 700</b>	Semi-polishing - available in 40X40 format	Boxes containing 100 pieces
<b>EUROPOR® 1000</b>	Polishing - available in 40X40 format	Boxes containing 100 pieces
<b>EUROPOR® 1500</b>	Semi-sterile - available in 40X40 format	Boxes containing 100 pieces
<b>EUROPOR® 6000</b>	Sterile - available in 40X40 and 60x60 format	Boxes containing 100 and 50 pieces
<b>EUROPOR® 7000</b>	Super sterile - available in 40X40 format	Boxes containing 100 pieces



## MANAGEMENT OF WOODEN BARRELS

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Many years of experience in the distribution of fine woods from America and France, has allowed development of a range of consumer products for the optimal management of wooden barrels in cellars. These specialty products were chosen for their distinguishing practical features and for the respect they shown for the wood fiber.

Wood never goes out of fashion, if it is understood to be a precious ally in the evolution of great wines.

### **DETAR LEGNO**

Alkaline liquid detergent based on alkali silicates, complexing agents, dispersants, specifically for cleaning the wood and in general for washable surfaces which are not resistant to caustic.

**Package: 21 kg**

### **STERIL LEGNO**

Liquid sanitizer, made with oxidants and stabilizers, specifically for wooden wine barrels. Within its formulation is an activity indicator.

**Package: 10 kg**

### **V CITRIC STERIL**

Acid sanitizing agent made using stabilized peracetic acid.

**Package: 25 kg**

### **SPRAY STERIL ECO**

Detergent and sanitizing solution which controls the spread of mold and microorganisms on external surfaces. Suitable for use around the bunghole of barrels and wine containers in general.  
NOT FOR VARISHED WOOD.

**Package: 10 kg**

### **ESSEODUE BARRIQUE 10**

Soluble tablets which can be added directly to 225 L barrels, can make up to 10 mg / L of sulfur dioxide.

**Package: 48 tablets**

### **SULPHUR DISKS**

For disinfecting wine casks, made with 93% sulfur, mixed with agents that prevent dripping. Produces sulfur dioxide for combustion.

**Package: 1 kg**

# MORE PRODUCTS

## Cleaning Agents

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### **BIOCIDA V® and BIOCIDA V® 05**

Sanitizing liquid made using stabilized peracetic acid (15% and 5% respectively), highly efficient on microflora.

**BIOCIDA V® Package: 5 - 20 kg**

**BIOCIDA V® 05 Package: 20 kg**

### **BLASTOKILL**

Sanitizing agent for grape sorting equipment.

**Package: 25 kg**

### **BOOSTERAID® L**

Inorganic product ready to use. Chlorine-free cleaning products for the food industry. With disruptive, whitening and organic substances removing actions. Based on hydrogen peroxide. Synergic action when used in combination with Respect®Caust and V Caust® Fluid Plus.

**Package: 25 kg**



### ALKALINE CLEANING AGENTS

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#### **V CLOR**

Highly effective active chlorine sanitizing agent. Within its formulation there is an activity indicator.

**Package: 25 kg**

#### **V CAUST® PLUS**

Highly caustic white powder cleaning agent. Mixture of organic sequestrants and alkaline hydrates, free from foaming agents, aromatic amines or phosphates.

**Package: 25 kg**

#### **V CAUST® FLUID PLUS**

Liquid alkaline descaler made of a mixture of alkaline hydrates and organic sequestrants. Free from phosphates or anionic surfactants.

**Package: 25 - 1200 kg**

#### **V STANDARD CHLOR HP**

Active chlorine liquid sanitizing agent, for the food industry.

**Package: 10 - 22 - 1125 kg**

#### **V STANDARD CHLOR PLUS**

High concentration, active chlorine liquid sanitizing agent, for the food industry.

**Package: 24 - 1200 kg**

#### **V SAN**

Strongly descaling alkaline detergent with sanitizing action. Mixture of organic sequestrants and hydrated alkalis.

**Package: 1 kg**

#### **DETAR LEGNO**

Alkaline liquid cleaning agent with alkali silicates, complexing agents and dispersants. Specifically for use on washable surfaces which are not resistant to caustic alkalis, perfect for wooden wine barrels.

**Package: 21 kg**

#### **RESPECT® CAUST**

High-efficiency alkaline tartrate remover without EDTA and phosphorus. Due to its original formulation, is easily rinsable and permits the absence of white residuals on steel areas in the case of hard water. In combination with BOOSTERAID® L treatment is amplified, thus developing greater disruptive potential on the organic material.

**Package: 25 - 1200 kg**



# MORE PRODUCTS

## Cleaning Agents

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### FILLING MACHINE MANAGEMENT

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#### **V SANEX®**

Chlorine alkaline agent for cleaning and sanitizing complex systems in food industry.

**Package: 24-1100 kg**

#### **SPRAY STERIL ECO**

Cleaning and sanitizing solution to control the spread of mold and microorganisms on external surfaces. Suitable for use on taps, especially during pauses in system activity.

**Package: 10kg**

### MANAGEMENT OF CARTRIDGES AND MEMBRANE FILTER ELEMENTS

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#### **FOUL CLEAN®**

Cleaning agent for the regeneration of ultrafiltration membranes and microfiltration cartridges. Follow correct procedures.

**Package: 24 - 250 - 1200 kg**

#### **V ULTRA LIFE**

Organic polymer membrane preservative.

**Package: 20 kg**

#### **DEEPEST**

Alkaline liquid detergent, specific for regeneration of microporous cartridges. Easy to rinse.

**Package: 25-1200 kg**

### LUBRICANTS

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#### **V LUBE F**

Lubricant for all types of conveyor belts. Suitable for difficult conditions, high speeds, frequent periods of stagnation and hard water.

**Package: 25 - 200 kg**

#### **V LUBE HP**

Soap-free belt lubricant, unaffected by water hardness, with cleaning and anti-foaming agents.

**Package: 25 - 200 kg**



# MORE PRODUCTS

## Cleaning Agents

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### **V LUBE HIGH**

Lubricant for all types of conveyor belts, suitable for difficult conditions, high speeds, frequent stagnation and hard water.

**Package: 25 kg**

## BOTTLE WASHING

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### **V SUPERCLINE**

Highly caustic bottle washing powder for hard water.

**Package: 25 kg**

### **V SUPERCLINE FLUID**

Highly caustic bottle washing liquid for hard water.

**Package: 25 kg**

## DESCALERS AND ACID PASSIVATING AGENTS, INDUSTRIAL WATER MANAGEMENT

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### **FOSFATAN e V CAL**

Descaling acids in aqueous solution, for limescale removal.

**Package: 25 kg**

### **SOLFOSAN<sup>®</sup>, V ACID SPECIAL**

Strong descaling acids for removing various different solid formations, rust, heavy deposits and limescale.

**Package: 25 kg**

### **SEQUESTRENE V**

Descaling agent and system pH regulator for technical circuit water.

**Package: 25 kg**

## FOAMING AGENTS

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### **V ACID FOAM**

Acid descaling agent, applied in a foam, used in the food industry.

**Package: 25 kg**

# MORE PRODUCTS

## Cleaning Agents

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### **V CAUST® FOAM**

Strong cleaning agent for the food industry.

**Package: 25 kg**

### **V SANEX® FOAM**

Liquid active chlorine cleaning agent, with an additional sanitizing properties for application in foam.

**Package: 25 kg**

## MAINTENANCE

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### **V FLOOR**

Cleaning agent for washing floors, including use in professional equipment (floor washing/ drying machines, etc...).

**Package: 25 kg**

### **V CAR**

Detergent for washing bodywork of tractors and vehicles.

**Package: 10 kg**

## “OXY” LINE WITH DISINTEGRATION PROPERTIES

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### **V OXY CLINE**

Powdered cleaning agent: a combination of active oxygen compounds in a medium alkaline environment. It has strong bleaching, oxidization and disintegration properties and additional sanitizing properties.

**Package: 25 kg**

### **V OXY CAUST®**

Broad-spectrum cleaning powder: a combination of active compounds in a strongly alkaline environment, with active oxygen properties for disintegration, detartration and bleaching with additional sanitizing properties.

**Package: 25 kg**



## V SAN OFFICE

RTU (Ready To Use) degreasing detergent for surfaces, chlorine-free, with sanitizing action. Alcohol-based, to be used whenever it is necessary to clean and sanitize the workplace and/or machinery used during the working day.

**Package: 5 kg**

## V SAN OXY

RTU (Ready To Use) sanitizing detergent for surfaces, chlorine-free, with secondary sanitizing action. Hydrogen peroxide-based, to be used whenever it is necessary to clean and sanitize the workplace and/or machinery used during the working day.

**Package: 5 kg**

## V SAN MANI

Alcohol-based hand sanitizer gel with cleansing action, which guarantees softness, even for frequent use. To be used whenever you need to clean and sanitize your hands during the day, in accordance with the internal company regulations.

**Package: 4 kg**

## AIROCIDE®

AIROCIDE® is a specific innovative photocatalytic technology, which instantly converts any organic molecule (solid or gaseous) into harmless vapor.

This bio-conversion technology is capable of removing many unwanted volatile organic compounds (VOCs) and eliminating viruses, bacteria, fungi, mold and even anthrax.

Technology developed and patented by NASA. AIROCIDE® is distributed in Italy by Ju.Cla.S.





# MASTERVIN® BIO

A line of BIO certified products, dedicated to the production of excellent organic wines

## MASTERVIN® BIO IST

*Saccharomyces cerevisiae*

BIO-CERTIFIED strain, suitable for most fermentations with high potential alcohol level.

Mastervin® BIO IST is an appealing strain for managing clean and well-made fermentations.

## MASTERVIN® BIO V STARTER

BIO-CERTIFIED complex yeast hull-based activator.

Mastervin® Bio V Starter is an activator capable of supplying natural substances to the yeast that are highly suited to producing clean fermentation.

It can be used both for an inoculated strain's nutrition and for setting up a natural pied de cuve.

## MASTERVIN® BIO GEL

BIO-CERTIFIED pure food gelatin with a high electrical surface charge and a low tannin-removing capacity.

It is recommended for processing wines with low tannins and for clarifying the product or improving its filterability.

## MASTERVIN® BIO ARABAN SPRAY DRY

BIO-CERTIFIED Organica gum arabic for colloidal stabilization of wine.

MASTERVIN® BIO ARABAN® SPRAY DRY is obtained from selected organic raw materials (Acacia verek).

It has neither impurities nor pesticide residues.

MASTERVIN® BIOARABAN® SPRAY DRY acts as a stable hydrophilic colloid by creating a protective layer around the hydrophobic colloids, preventing them from aggregating and causing wine turbidity.

The adjuvants that can be used in the production of organic wine are regulated by the Biological Legislation Reg (CE) n.1584 / 2018.



## CERTIFICATIONS

- Compliance Certification IT BIO 009
- Food Safety System Certification (FSSC) 22000
- KOSHER Certification Passover - Bentonites/Carbon/Enzymes/Silicas/Tannins/Various
- KOSHER Certification - Yeasts/Enzymes/Clarifiers/Stabilizers/Preservatives/Acidifiers
- Halal certification
- UNI EN ISO 9001:2015







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