



OENOLOGY DIVISION



SEE MORE

YEASTS *#FERMI*

FermiNext **Be Varietal**



*DO YOU NEED TO ENHANCE VARIETAL CHARACTER?
ARE YOU FERMENTING A MODERN WHITE WINE FROM AN INDIGENOUS VARIETY?*

FermiNext Be Varietal is a vigorous and reliable strain that ensures a smooth and reliable fermentation, with low production of fermentative metabolites. It is also ideal for the secondary fermentation of sparkling wines, where maximum respect for the original base wine is required. The result is a clean, elegant wine that places the distinctive characteristics of the starting grape variety at the centre.

FermiNext **Super Aromatic**



*IS YOUR SALES TEAM ASKING FOR AROMATIC WINES?
WOULD YOU LIKE TO INCREASE THE AROMATIC IMPACT OF YOUR WHITE WINE?
DO YOU PRODUCE SPARKLING WINES IN PRESSURISED TANKS?*

FermiNext Super Aromatic is a modern-concept strain developed to ferment at low temperatures and produce high levels of ethyl esters and other molecules, the so-called fermentative aromas. It enables the production of white wines coherent with today's market demand. It performs very well in pressurised tanks, bringing out intense and elegant aromas.

FermiNext **Tiolic**



*PRODUCING WHITE AND ROSÉ WINES WITH STRONG THIOL NOTES?
LOOKING FOR PASSION FRUIT, BOXWOOD AND EXOTIC FRUIT AROMAS?
WANT A MODERN HYBRID STRAIN?*

Here is a hybrid strain designed to do exactly that. **FermiNext Tiolic** has a specific enzymatic profile to transform thiol aroma precursors into intense, clearly perceptible aromas. It comes from the New World with all the characteristics of a true innovator.

Wines produced with this strain will make your sales team smile first — and above all, your final customer.

FermiNext **Spark**



*DO YOU PRODUCE SPARKLING, PROSECCO-STYLE WINES?
DO YOU NEED TO CARRY OUT THE SECONDARY FERMENTATION OF A HIGH QUALITY SPARKLING WINE?*

FermiNext Spark is a strain specifically designed for secondary fermentation, both in pressurised tanks and in bottle. Its characteristics? Cryophilic, resistant to alcohol and pressure, low nitrogen requirement and strong fermentation vigour. Therefore: excellent for secondary fermentation, it is also the right strain for producing sparkling base wines.

FermiNext **RF18**



*SECONDARY FERMENTATION IN PRESSURISED TANKS FOR PROSECCO OR SIMILAR WINES?
PREFER A NEUTRAL STRAIN WITH LOW FERMENTATIVE AROMA PRODUCTION?*

FermiNext RF18 is a specific strain for secondary fermentation in pressurised tanks. It ferments steadily and regularly, without producing fermentative aromas. Oenologists call it a "neutral strain", although it would be more accurate to call it "varietal", because it enhances rather than masks the primary characteristics of the base wine. Low production of volatile acidity, hydrogen sulphide and acetaldehyde.

FermiNext **Rosé**



*DO YOU PRODUCE ROSÉ WINES?
DO YOU WANT TO PRESERVE THAT BEAUTIFUL LYCHEE OR PEACH COLOUR WITH INTENSE, LONG-LASTING AROMAS?*

FermiNext Rosé combines high production of fermentative aromas with polysaccharide release during fermentation: a guarantee that fermentation lees do not absorb anthocyanins, instead becoming protectors of aromas and preserving colour from oxidation. It withstands pressure well and is perfect for the secondary fermentation of intensely aromatic sparkling rosé wines.

FermiNext **Fruity**



*AN INTENSELY FRUITY RED?
WITH AN EYE ON THE STYLE PREFERRED BY INTERNATIONAL MARKETS?*

Today, even great red wines need an intense fruit component. **FermiNext Fruity** enhances the fruity character of the grape while fully respecting structure and colour. You will produce red wines with intense aroma and colour: exactly what today's consumer is looking for.

FermiNext **Red Cru**



*DO YOU PRODUCE GREAT RED WINES?
DO YOU WANT THAT YOUR WINE TO REFLECT THE HARD WORK DONE IN THE VINEYARD?
IS YOUR RED WINE DESTINED FOR BARREL AGEING?*

FermiNext Red Cru maximizes the polyphenolic characteristics of your grapes and allows you to produce red wines of great elegance and harmony. Excellent alcohol resistance, no colour absorption, high glycerol production and low volatile acidity. What more could you ask for?

FermiNext **Super Red**



*FERMENTING RED WINES UNDER EXTREME CONDITIONS?
POTENTIAL ALCOHOL ABOVE 18°?
PRODUCING A PREMIUM "AMARONE-STYLE" RED FROM DRIED GRAPES?*

FermiNext Super Red is a robust strain that reaches alcoholic levels up to 19–20°. Fast, regular fermentation even at high temperatures. The production of secondary aromas is limited, ensuring maximum respect for varietal character. Recommended for the production of full-bodied, structured red wines and for all fermentations under extreme conditions: high temperature, high osmotic pressure, dried grapes, and more.

FermiNext **Super K**



*ARE YOU LOOKING FOR A RELIABLE PARTNER FOR THE HARVEST?
ARE YOU INTERESTED IN PRODUCING WHITE AND ROSÉ WINES WITH STRONG AROMATIC IMPACT?*

If you are looking for a robust, reliable strain that is a strong producer of esters and adapts to difficult fermentation conditions, **FermiNext Super K** is your partner for this adventure. An aromatic strain, excellent for the production of aromatic whites and rosés, suitable for fermenting under very different conditions. Ideal for working with highly clarified musts, low-pH and with high potential alcohol juice. It ferments very well across a wide temperature range, from 12 to 30°C. Medium-low nitrogen requirement.

FermiNext Super X



PRODUCING PREMIUM WHITE WINES WITH GREAT COMPLEXITY?
WANT A NON-THIOL HYBRID RICH IN GLYCEROL AND
POLYSACCHARIDES?
FERMENTING WHITE WINES IN OAK?

FermiNext **Super X** is recommended for the production of intense white wines that combine varietal character with intense floral and sweet spice notes. A hybrid strain, Cerevisiae x Bayanus, it produces high levels of glycerol and polysaccharides, for full-bodied white wines. Suitable also for barrel fermentation.

Next522



Next**522** is a universal strain widely used all over the world: Davis 522. Oenologists from both the Old and New Worlds have been using it for years with excellent and reliable results. Low nitrogen requirement, highly resistant to high-temperature fermentations.

NextBayanus



ARE YOU LOOKING FOR THE BEST QUALITY / PRICE RATIO?
EXTREME FERMENTATION / SECONDARY FERMENTATION CONDITIONS?

Next**Bayanus** is a highly vigorous and fast strain, with a very wide activity range: it ferments extremely well at 14°C, yet is not overly fast even at 30–32°C. Originally developed for the secondary fermentation of sparkling wines, it is perfect for secondary fermentation in pressurised tanks.

FermiNext SP325



SEEKING ELEGANCE, CLEANLINESS AND AROMATIC INTENSITY IN
SPARKLING AND SEMI-SPARKLING WINES?
WANT TO MAXIMISE THE QUALITY OF THE BASE WINE?

The **SP325** strain was developed for secondary fermentation in pressurised tanks for sparkling and semi-sparkling wines of great finesse and elegance. In addition to its excellent performance, this strain is responsible for a remarkable sensory profile that will add value to your wine.

Strain	Wine type	Aromatic expression	Sensory characteristics	Nitrogen	Alcohol resistance	Temp. range
FermiNext Be Varietal	Varietal wines	Mineral, enhancement of varietal character	Freshness, good roundness on the palate	Low	14	18° 12°
FermiNext Super Aromatic	Intense and aromatic wines	Esters, white fruit, floral notes	Medium volume, persistence	Medium	14	20° 15°
FermiNext Tiolic	Thiolic white wines, modern rosés	Citrus, thiolic and floral notes	Fresh and highly persistent on the palate	Medium	13	22° 15°
FermiNext RF18	Varietal wines	Neutral, varietal; very low ester production	Freshness, minerality	Low	14,5	22° 12°
NEW FermiNext SP325	Traditional-method sparkling wines	Floral notes, white fruit	Harmony, balance and freshness	Medium	13,8	22° 14°
FermiNext Rosé	Classic fruity rosés	Intense fruitiness	Freshness	High	13,5	22° 16°
FermiNext Fruity	Young, fruity red wines	Intense red fruit	Medium volume, persistence	Medium	13,5	28° 20°
FermiNext Red Cru	Important red wines	Good balance; fruity and spicy	Excellent volume and softness. Enhances the phenolic structure	Low	16	32° 24°
FermiNext Super Red	Varietal red wines, high alcohol degree	Varietal profile; reflects the characteristics of the must	Polyphenolic structure, balance	Low	19-20	35° 15°
FermiNext Super K	Aromatic wines	Esters, exotic fruit	Good volume, freshness	Medium-high	17	22° 14°
FermiNext Super X	Important white wines	Varietal, floral and spicy notes	Soft and full-bodied on the palate	Low	15	20° 15°
Next Bayanus	Neutral	Freshness and longevity	Low to medium volume	Low	16,5	25° 12°
Next 522	Young red wines or medium-ageing wines	Fruity	Good volume on the palate	Medium	15,5	32° 20°

White wines Rosé wines Red wines Sparkling wines Semi-sparkling wines

NUTRIENTS *#NUTRI*

NutriNext Balance



NEED A SAFE, FAST START TO ALCOHOLIC FERMENTATION?
WANT TO PROVIDE YEAST CELLS WITH THE RESOURCES
TO COMPLETE FERMENTATION?

NutriNext Balance is composed of inactivated yeast enriched with microelements: vitamins and mineral salts. We have developed a 100% organic preparation that provides a balanced supply of readily available nitrogen in the form of **amino acids, unsaturated fatty acids and microelements**. 99.85% inactive yeast + 0.15% Thiamine B1.

NutriNext Thiol



LOOKING TO ENHANCE THIOL AROMAS?
WANT TO BOOST FRUITINESS?
FLORAL NOTES?
CITRUS NOTES?

NutriNext Thiol is composed of yeast autolysate with a composition slightly different from that of a standard fermentation activator. This nutrient is richer in **sulphur-containing amino acids**, such as **methionine** and **cysteine**, which the inoculated strain uses as aroma precursors. It performs very well on musts from aromatic grapes, such as Sauvignon and Müller, but will surprise you even more in the fermentation of neutral grape varieties.

NutriNext Rosé



DO YOU PRODUCE MODERN "PROVENCE-STYLE" ROSÉ WINES?
ARE YOU LOOKING TO ENHANCE THIOL AROMAS WITHOUT MASKING
RED FRUIT NUANCES?

The organic fermentation nutrient **NutriNext Rosé** has been designed to guarantee an amino acid profile particularly rich in aroma-precursor amino acids. A guaranteed source of alpha-amino nitrogen: approximately 120 g per kilogram of product.

NutriMix Balance



NO TIME TO CHECK YAN FREQUENTLY?
WANT TO SUPPORT YEAST CELL HEALTH?
NEED ONE COMPLETE YEAST NUTRITION SOLUTION?

NutriMix Balance is a complex formula designed to meet the needs of oenological yeast, from inoculation through to the completion of alcoholic fermentation. It contains readily assimilable nitrogen, both amino acid nitrogen and inorganic nitrogen. In addition, we have enriched this complex nutrient with thiamine B1. Composition: inactivated yeast 60%, DAP 39.85%, Thiamine B1 0.15%.

NutriMix Emergency



SLUGGISH FERMENTATION DUE TO DIFFICULT CONDITIONS?
WORRIED ABOUT A SLOWDOWN AT THE END OF ALCOHOLIC
FERMENTATION?
NEED TO FERMENT ABOVE 15% ALCOHOL?

NutriMix Emergency has a composition that contains everything needed to deal with sluggish or stuck fermentation. Detoxifying, regenerating and strengthening for yeast cells weakened by difficult conditions. Extremely rich in unsaturated fatty acids and sterols. REMEMBER: prevention is often better than cure. **NutriMix Emergency**, added when 12% alcohol is reached, helps prevent slowdowns even with very high potential alcohol.

NutriPure YAL



ARE YOU TIRED OF USING FORMULATED PRODUCTS?
WOULD YOU LIKE TO USE A PURE YEAST AUTOLYSATE?

NutriPure YAL is a pure autolysate of oenological yeast. Being based on *Saccharomyces cerevisiae*, its **free amino acid composition is identical to that of yeast during fermentation**. In this way, the richness of approximately 12% amino acids, 120 g per kg of product, is readily used by the selected strain to conduct fermentation. What does YAL mean? It is the term used by the yeast industry: Yeast **Autolysate**.

NutriPure YCW



NEED AN INERT ORGANIC SUBSTANCE WITH NO AMINO ACID RELEASE?
WANT TO USE PURE YEAST HULLS?
LOOKING FOR A MANNOPROTEIN-RICH AGEING SUBSTRATE?

NutriPure YCW (Yeast Cell Walls) is composed of 100% purified yeast hulls or, more precisely, yeast cell walls purified from the rest of the cell components.

NutriSal

DO YOU NEED TO CORRECT YAN?

They have been called many different names: fermentation activators, thiaminated salts and more. **NutriSal** is 48% DAP + 47.8% ammonium sulphate + 4% cellulose to avoid compaction, and 0.2% thiamine.

NutriSal DAP



DO YOU WANT TO FOCUS ON SIMPLE NITROGEN NUTRITION?
HAVE YOU DECIDED NOT TO USE SULPHATES?

NutriSal DAP is 98.8% DAP + 0.2% thiamine B1. It does not get simpler than that.



Available as a liquid for dispensers.

APlus EXTRA



DO YOU WANT TO TRY SOMETHING TRULY SPECIAL?
ARE YOU INTERESTED IN MAXIMISING YEAST PERFORMANCE?
ARE YOU LOOKING FOR SOMETHING NEW?

Our R&D department, in collaboration with the production division, has developed this highly concentrated autolysate, a source of alpha-amino nitrogen. In addition to its remarkable richness in organic nitrogen sources, **APlus EXTRA** contains approximately 3% reduced glutathione, GSH. It enhances and stimulates the synthesis of secondary aromas by oenological yeast.

APlus EXTRA Bouquet **NEW**

LESS IS MORE: USE LESS, ACHIEVE BETTER RESULTS.
READY TO UPGRADE THE FERMENTATION OF YOUR AROMATIC WHITE WINES?

Our R&D department, in collaboration with the production division, has developed this highly concentrated autolysate, a source of alpha-amino nitrogen. In addition to its remarkable richness in organic nitrogen sources, **APlus EXTRA** contains **approximately 3% reduced glutathione, GSH**. It enhances and stimulates the synthesis of secondary aromas by oenological yeast.

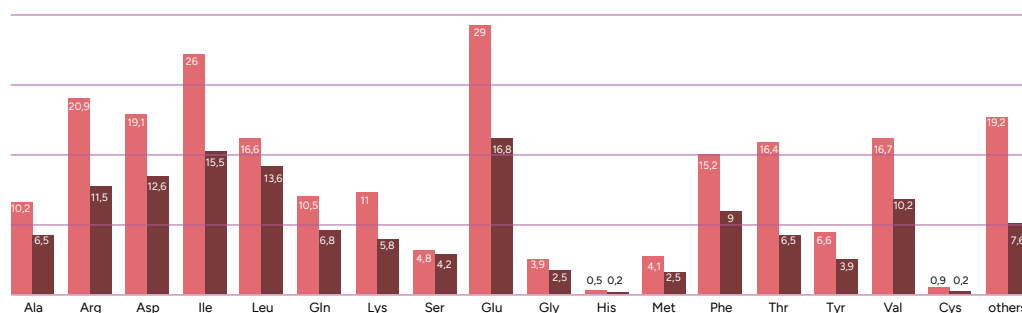
Product	Wine type	Benefits	APA with addition of 10 g/hl	Amino acids	Temperature range
NutriNext Balance	Any wine	Amino nitrogen, adsorbent hulls, trace elements	6 mg/l	6,5 – 8%	25% 0,2% 74,8%
NutriNext Thiol	White wines from thiolic varieties — aromas	Extremely rich in amino acid aroma precursors, especially sulphur-containing amino acids: cysteine, methionine. Amino nitrogen, trace elements	14 mg/l	19%	100%
NutriNext Rosé	Rosé wines	Extremely rich in amino acid aroma precursors. Amino nitrogen, trace elements	13 mg/l	18%	100%
NutriMix Balance	Any wine	Autolysate of inactivated yeast cells, ammonium phosphate dibasic — DAP — and thiamine	--	--	10% 0,2% 47,8% 42%
NutriMix Emergency	Prevention and treatment of stuck fermentation	Rich in survival factors — fatty acids with short- and long-chain sterols + hulls with detoxifying effect	2 mg/l	2%	50%
NutriPure YAL	Any wine	AUA-grade autolysed yeast for oenological use. Amino nitrogen, trace elements, aroma precursors	10 mg/l	10%	100%
NutriPure YCW	Any wine	Yeast cell walls with detoxifying effect. Release of mannoproteins	2 mg/l	0,6 – 1,4%	100%
APlus EXTRA	Any wine	Highly concentrated autolysate in amino acids and vitamins	30 mg/l	42 – 45%	100%
NEW APlus EXTRA Bouquet	Any wine	Extremely concentrated autolysate in amino acids + 3% GSH	30 mg/l	42 – 45%	100%
NutriSal e NutriSal DAP	Inorganic nitrogen	Inorganic nutrition	20 mg/l	--	100%

Organic nitrogen Inorganic nitrogen Cell walls Thiamine

NutriNext Rosé

Amino Acid analysis

tot. AA
 Free AA



Amino acid richness of NutriNext Rosé : total 232 g/kg; free AA: 136 g/kg

ENZYMES#ZYME

HARVEST

Nextzyme Liquid



FAST CLARIFICATION AND SAFE, EFFICIENT FLOTATION?

Nextzyme Liquid is a highly concentrated enzyme preparation specifically designed for the flotation of white and rosé musts. **Thanks to its pectolytic and hemicellulasic enzyme pool, the result is guaranteed.** **Nextzyme Liquid** maintains good activity even at low temperatures.

Nextzyme Liquid Plus



*DO YOU PRODUCE TOP QUALITY WHITE WINES?
DO YOU WANT TO COMBINE THE USE OF AN EXCELLENT ENZYME WITH
A PRACTICAL SOLUTION?*

Nextzyme Liquid Plus is an enzyme preparation with highly concentrated pectolytic action, enriched with specific activities for aroma extraction. This enzyme pool allows the use of a practical liquid-format preparation without compromising on quality, also improves press yield.

Nextzyme Red Liquid



*MAXIMUM COLOUR EXTRACTION FROM RED GRAPES?
WANT TO OPTIMISE AND SPEED UP MACERATION?
NEED BETTER PRESS YIELD?*

Nextzyme Red Liquid is an oenological enzyme rich in secondary extraction activities. Its specific composition makes it possible to achieve maximum results from maceration in the shortest possible time, allowing rapid extraction of tannins and anthocyanins and obtaining intense, stable colour. It facilitates pressing and improves press yield.

Nextzyme Clear



*WOULD YOU LIKE TO AVOID THE EXTRACTION OF CATECHINS
FROM THE SKINS?
DO YOU NEED TO CLARIFY HIGH QUALITY WHITE WINES?*

Nextzyme Clear is an oenological enzyme with extremely high pectolytic activity. A careful industrial purification process provides the absence of secondary activities, such as cellulase and cinnamyl esterase. **Nextzyme Clear** is the tool that allows you to start off on the right foot in producing a great white wine. **FCA.**

HARVEST

Nextzyme Extract White



*EXTRACT AROMATIC PRECURSORS FROM GRAPE SKINS?
CLARIFY DIFFICULT MUSTS AND IMPROVE PRESS YIELD?
APPLYING COLD SOAKING TO THIOL VARIETIES?*

Nextzyme Extract White is the perfect solution. In addition to a strong content of pectolytic activity, this product has been enriched with important secondary activities, such as hemicellulase, cellulase and beta-glucanase. It provides clear extraction of aromatic precursors without increasing the extraction of polyphenols, phenolic acids and catechins. **FCA.**

Nextzyme Extract Red



*ACCELERATE ANTHOCYANIN EXTRACTION?
ENSURE ANTHOCYANINS AND TANNINS ARE EXTRACTED TOGETHER?
BOOST COLOUR AND STRUCTURE IN YOUR RED WINES?*

Please note: the **Nextzyme Extract Red** enzyme pool is a powerful tool. It helps you rapidly exhaust the grape skins intended for red wine production, extracting colour, anthocyanins, tannins and polysaccharides, thereby maximizing the potential of the grapes. Purification from negative secondary activities, anthocyanase and cinnamyl esterase, provides excellent results without compromise. **FCA.**

WINE AGEING

Nextzyme Beta

*ARE YOU PLANNING RATIONAL AGEING ON THE LEES?
DO YOU HAVE FILTRABILITY PROBLEMS CAUSED BY
POLYSACCHARIDES PRODUCED BY BOTRYTIS?*

For some years now, the International Oenological Codex has allowed the use of beta-glucanase as the main activity of an enzyme preparation.

Nextzyme Beta contains beta-glucanase activity, which breaks down the glucan chains in the yeast cell wall, thereby accelerating the release of mannoproteins.

The use of this product can take the quality of your wine to the next level.

Nextzyme Filtra

*DIFFICULTIES WITH WINE CLARIFICATION AND LIMITATIONS IN
FILTRABILITY?
ARE YOU LOOKING FOR A SOLUTION TO IMPROVE LEES FILTER YIELD?*

Nextzyme Filtra is composed of an enzyme pool with beta-glucanase activities that cleave the β -1,3 and β -1,6 glucosidic bonds of macromolecules present in wines. This strong action degrades glucans produced by Botrytis, reducing viscosity and improving the filtrability of wines and lees. Beta-glucanase activity also promotes the release of mannoproteins from yeast cell walls during ageing in contact with fine lees.



PROTECTION AGAINST OXIDATION *#PROTECTION*

NextProtection Grape

*PROTECT THE MUST BEFORE THE FIRST BERRY IS CRUSHED?
CONCERNED ABOUT TRANSPORT FROM VINEYARD TO WINERY?*

NextProtection Grape is a formulation that can be dry-dispersed directly onto grapes during harvesting or transport to the winery. It contains SO₂, ascorbic acid, a small fraction of gall tannin and semi-inert substances, bentonite and silica. During crushing, homogenisation is completed and the crushed grapes are also protected.

NextProtection Grape ZERØ



*AVOID OR REDUCE SO₂ USE?
SHOULD MUST PROTECTION START RIGHT AFTER HARVEST?*

NextProtection Grape ZERØ is composed of a blend of powerful natural antioxidants, while being completely sulphite-free. Thanks to its multiple action, it slows down both chemical and enzymatic oxidation phenomena. It should be dry-dispersed onto harvested grapes.

NextProtection Juice

*TREAT MUSTS "AUSTRALIAN STYLE" UNDER HYPER-REDUCTIVE
CONDITIONS?
PROTECT MUST FROM OXIDATION?*

NextProtection Juice is the classic, balanced blend that protects must from chemical and enzymatic oxidation: 50% metabisulphite, 25% gall tannin and 25% ascorbic acid. It can be added directly to the grapes or to the must under the press. In Australia, twenty years ago, this blend delivered a significant improvement in performance.

NextProtection J- ZERØ



*STORING "SWEET FILTERED" MUSTS?
NEED OXIDATION PROTECTION DURING STORAGE?
WANT TO ELIMINATE OR REDUCE SULPHUR DIOXIDE USE?*

NextProtection J-ZERØ is a polyphenolic complex with very high antioxidant power. It is neither astringent nor bitter and does not affect the colour of the wine. It performs its antioxidant function effectively without being perceived on the nose or palate: no bitter or astringent sensations, no increase in colour intensity.

NextProtection White



*MAINTAIN WHITE WINE FRESHNESS AND AROMAS AFTER BOTTLING?
WANT TO FURTHER ENHANCE A HIGH-IMPACT WINE?*

By using this antioxidant blend during ageing and pre-bottling, you enhance and preserve the freshness and aromatic content of your white wines.

NextProtection White White already contains sulphur dioxide.

Please note: consult the technical data sheet to calculate additions.

NextProtection Red



*BOTTLING A FRUITY RED WINE?
WANT TO PRESERVE ITS COLOUR AND AROMAS?
BELIEVE RED WINE DESERVES A DIFFERENT APPROACH?*

We have developed a specific antioxidant for fresh, fruity red wines, taking into account the balance between SO₂, low ascorbic acid content and specific tannins. Powerful antioxidants make **NextProtection Red** unique in its category.

NextProtection White ZERØ



*LOOKING FOR A SULPHUR-DIOXIDE-FREE ANTIOXIDANT?
AVOIDED SO₂ USE SO FAR?
WANT YOUR LOW-SO₂ WHITE WINE TO STAY STABLE OVER TIME?*

NextProtection White ZERØ is a powerful SO₂-free antioxidant and, although it contains polyphenols, it does not alter the freshness or sensory characteristics of the wine in any way.

When combined with the use of SO₂, it provides the maintenance of the free fraction for much longer.

NextProtection Red ZERØ

*DO YOU WANT TO PRODUCE A RED WINE WITH LOW SO₂ CONTENT?
ARE YOU TIRED OF HEARING THAT THE USUAL TANNINS WILL PROTECT
IT FROM OXIDATION?*

Painful but constructive was the lesson we learned: red wines without SO₂ are as sensitive as white wines, if not more so. They must be cared for and protected with the utmost attention.

NextProtection Red ZERØ is the suitable product to guarantee longevity in wines with low sulphur dioxide content. When combined with the use of SO₂, it provides the maintenance of the free fraction for much longer.



TANNINS#TAN

LIQUIDS

TanNext ElleGal



RISK OF OXIDATIVE ENZYMES AFTER PRESSING?
NEED TO PROTECT WHITE MUSTS?
DO YOU WANT TO IMPROVE THE LONGEVITY OF WHITE WINES?

TanNext ElleGal is a highly concentrated liquid preparation of gall tannin. The liquid format not only makes work easier during harvest, but is also less astringent and less bitter than granular formats. Its light, straw-yellow colour makes it possible to increase the dose up to 20 g/hl if necessary.

TanNext ElleFix



AVOID ANTHOCYANIN OXIDATION IN THE EARLY STAGES?
MINIMISE COLOUR PRECIPITATION DURING AND AFTER FERMENTATION?
WANT TO STRENGTHEN STRUCTURE?

TanNext ElleFix is a liquid preparation made from a blend of ellagic tannins which, first of all, oxidise faster than anthocyanins, thereby protecting colour. The polymerisation and stabilisation processes of the colour are catalysed by the polyphenolic composition of the product. Excellent quality/price ratio for a great product to be used during vinification, pressing and ageing.

TanNext Elle Fruity

NEW



DO YOU PRODUCE RED WINES AND WANT TO ENHANCE THEIR FRUITY CHARACTER?
ARE YOU LOOKING FOR A TANNIN WITHOUT WOODY NOTES?

TanNext Elle Fruity is a concentrated liquid preparation that gives wine red fruit aromas, notes of freshness and improved roundness and harmony on the palate. Its liquid formulation ensures ease and convenience of use, making this product even more user-friendly.

TanNext Liquid Grape



LOOKING FOR A SIMPLE, HIGH-QUALITY SOLUTION?
WANT TO STRENGTHEN WINE STRUCTURE AND VOLUME?

An innovative extraction method from white grape skins allows us to offer **TanNext Liquid Grape**. A liquid formulation made from a concentrated extract of white grape skins from southern France. The unfermented skins of perfectly ripe grapes release soft tannins and polysaccharides that strengthen and improve both your white and red wines. An excellent quality/price ratio that allows use from the early stages of production.

TanNext Liquid Oak



DO YOU NEED TO AGE A GREAT RED WINE?
ARE YOU MISSING A FEW DELICATE NOTES OF MEDIUM-TOASTED FRENCH OAK?

TanNext Liquid Oak is the result of a delicate extraction process of the noble part — the most aromatic and elegant fraction — of seasoned French oak, processed according to the highest standards. Even at low doses, its contribution to your wine will be surprisingly positive.

TECHNICAL

TanNext Yellow



PROTECT MUSTS FROM OXIDATION?
THE GRAPES ARE NOT PERFECT, WITH SOME SIGNS OF ROT?

Adding **TanNext Yellow**, pure gall tannin, at crushing or after pressing improves resistance to oxidation, keeping the must colour perfect. It helps combat laccase activity.

TanNext Yellow Plus



DO YOU LIKE GALL TANNIN BUT DO NOT WANT TO RISK BITTER AFTERTASTE ?
ARE YOU LOOKING FOR A STRONG ANTIOXIDANT FOR MUST AND WINE?

We have selected a product of the highest quality: better to use lower dosages, but the right product. The finesse of **TanNext Yellow Plus** and the absence of bitter notes allow it to be used even on wine during rackings.

TanNext Bordeaux



LOOKING FOR THE BEST TANNIN FOR RED WINES?
WANT TO PROTECT YOUR WINE WHILE IMPROVING VOLUME AND AROMA?

Here it is. To create **TanNext Bordeaux** we put all our experience and expertise in red winemaking into one product. It is a balanced and carefully studied blend of ellagic and condensed tannins. Naturally, each of these components has a very specific role: antioxidant action, co-pigmentation with anthocyanins, catalysing polymerisation, and even direct reaction with anthocyanins to take part in their condensation. Outstanding value for money, but above all very high quality that is truly worth using.

TanNext Structure



LOOKING FOR A TECHNICAL TANNIN?
NEED STRUCTURE, ELEGANCE AND COLOUR FIXATION?
SEEKING A LOW-TOAST FRENCH OAK TANNIN?

TanNext Structure, thanks to its light toasting, preserves the aroma of fresh oak. Its high reactivity makes it an excellent antioxidant. It catalyses colour polymerisation and improves wine harmony. Precisely because the toasting is very light, the colour of the product is lighter than other oak tannins, making it perfect even for white wines.



TanNext MCX



DO YOU PREFER TO USE A PRODUCT WITH PURE PROCYANIDIN TANNIN?
DO YOU NEED TO STABILISE COLOUR AND ENHANCE RED FRUIT NOTES?

TanNext MCX is composed exclusively of condensed tannins from grape skins, grape seeds and quebracho wood. Condensed tannins, also known as procyanidin tannins, react directly with the polyphenols in must and wine, taking part in polymerisation and colour fixation. Since this preparation contains no ellagic component, it is free from oak notes, enhances red fruit notes and has no bitter notes.

TanNext EXT



DO YOU WANT TO INCREASE THE STRUCTURE AND BALANCE OF YOUR WINE?
DO YOU LIKE SIMPLE, TRANSPARENT FORMULAS?

50% grape seed tannin + 50% low-toast French oak: the classic example of when 1 + 1 is much more than 2. The synergy between grape seed tannins and oak tannins combines the reactivity, sensory elegance and aromatic finesse of these tannins. **TanNext EXT** is perfect for stabilizing colour in red wines, and extremely useful for improving the alcohol/acidity balance in reds, rosés and whites.

TanNext Allier



BELIEVE PERFECTION AND SIMPLICITY CAN GO TOGETHER?
SEEKING AROMATIC CLEANLINESS, ELEGANCE AND DELICATE FRENCH OAK NOTES?
LOOKING FOR EXCELLENT VALUE FOR MONEY?

TanNext Allier provides maximum respect for and enhancement of your red wine. It is extracted from French oak toasted at low temperature for an extended period. The particular toasting method creates an elegant tannin, with medium aromatic intensity and great elegance on the palate. Despite the interesting sensory contribution of the tannin, the characteristics of the starting product remain perfectly respected.

TanNext French Vanilla



WOULD YOU LIKE TO "DOSE" THE IMPACT OF FRENCH BARRIQUES?
ARE YOU LOOKING FOR ELEGANCE AND FINESSE?

Even if some people do not want to admit it, that sweetness, that vanilla, that elegance of French barrique is appreciated. **TanNext French Vanilla** allows you to dose the aromatic and taste impact of this excellence in your wine. Try it first in the laboratory to find the right dosage and the result you are looking for.

TanNext American Oak



SWEET AND CAPTIVATING AROMA?
DO YOU WANT TO IMPRESS THE CUSTOMER THE MOMENT THEY BRING THE GLASS TO THEIR NOSE?

Want to know a secret? Consumers really like American oak. The aromatic impact of **TanNext American Oak** envelops you, enchants you, makes you smile and immediately makes you want to taste the wine. Rich in typical *Quercus alba* notes, such as whisky lactone and vanillin.

TanNext Exclusif



THINK YOU'VE TRIED EVERYTHING?
SEEKING BALANCE BETWEEN AROMATIC INTENSITY, FINESSE AND PALATE SWEETNESS?
LOOKING FOR AN AMERICAN OAK TANNIN OF EXCEPTIONAL FINESSE AND QUALITY?

TanNext Exclusif has recently joined our range, but has already found its place. It is the top-of-the-range product from our production partner, Partoeno. It is produced from American oak, *Quercus alba*, seasoned and fire-toasted. It stands out for its surprising harmony between strong aromatic intensity of vanilla and chocolate, delicate notes of coconut and hazelnut, and beautiful elegance on the palate. Just a few grams are enough to achieve an extraordinary effect in white, red and rosé wines.

TanNext Révélation



FEEL YOUR WINE IS MISSING SOMETHING?
BOTTLING SOON, BUT NEED MORE CHARACTER?
CUSTOMERS ASKING WHAT'S NEW?

We must admit that our **TanNext Révélation** is a distinctive product, different from all other tannins. With just a few grams, it transforms your wine, giving it new life, vibrancy and intensity. It is a special condensed tannin, unique in its kind, truly worth trying.

Révélation Rosé



DO YOU INTEND TO PRODUCE ROSÉ WINES THAT STAND OUT FROM THE OTHERS?
ARE YOU LOOKING FOR AROMATIC COMPLEXITY AND COLOUR STABILITY?

Révélation Rosé is a special tannin. Elegant, non-astringent, with very distinctive balsamic and red fruit notes. It gives you that extra edge to make your rosé intense and recognisable. Its excellent antioxidant power helps preserve aromas and protect colour over time.

Révélation Sparkling



ENHANCE THE AROMATIC COMPLEXITY AND INTENSITY OF YOUR SPARKLING WINE?
AVOID ASTRINGENCY IN DELICATE, SLENDER WINES?
EXTEND THE SHELF LIFE OF YOUR SPARKLING WINE?

Révélation Sparkling is a condensed tannin, slightly balsamic, with strong antioxidant power. It contributes significantly to enhancing sparkling wine aromas, especially floral and citrus notes. Thanks to its high reactivity, it stabilises redox potential, guaranteeing colour and aroma stability and improving wine shelf life. It absolutely does not increase bitter notes or roughness in the wine. It has the capacity to mask slight olfactory defects.

TanNext White Intense



ARE YOU PREPARING TO BOTTLE A WHITE WINE?
DO YOU WANT TO ENHANCE FRESHNESS AND FLORAL AROMAS?

A new formulation, even more elegant and intense. A blend of condensed tannins, specially developed for the finishing of delicate, elegant and refined white wines. In addition to preserving the wine's freshness, it can restore it in wines that are slightly tired. It is characterised by delicate white flower notes. Strong antioxidant power improves product shelf life and allows a reduction in sulphite use.

TanNext Red Intense



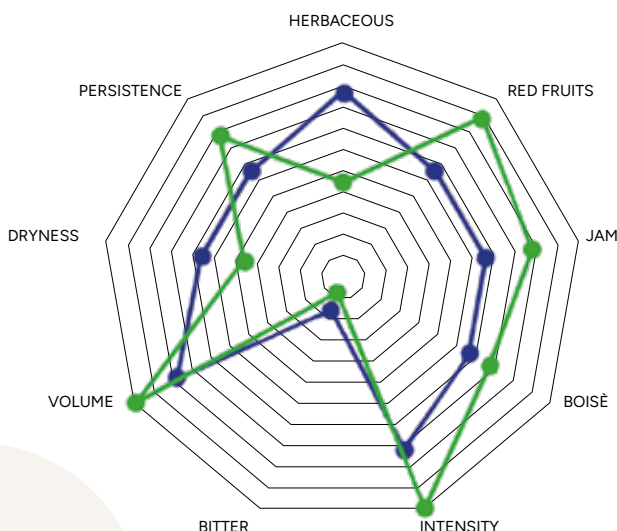
IS THE MARKET ASKING FOR INTENSELY FRUITY RED WINES?
DO YOU NEED TO MAKE A MODERN ROSÉ?

The composition and production method of **TanNext Red Intense** have been developed and improved in recent years precisely by following market demand. We know that today even a barrel-aged red wine must keep some fruity character as well. It is suitable for use in rosés, young and modern-style red wines.

Merlot 2015 from Alto Adige (Italy)

Evaluated by a panel of 8 assessors

— CONTROL
10 g/hL
— RED INTENSE



Révélation Citrus



LOOKING FOR INTENSE CITRUS NOTES?
PRODUCING DELICATE WHITE, ROSÉ OR SPARKLING WINES?
NEED GREATER AROMATIC PRECISION?

Révélation Citrus is a tannin extracted from citrus fruits, with an intense and clear citron note. It contributes significantly to aromatic precision and harmony on the palate. A product to be used in wine fining and pre-bottling. Suitable also for the production of high-quality semi-sparkling and sparkling wines.

TanNext CT



SEEKING FRESHNESS AND CITRUS NOTES IN WHITE WINES?
WANT ROUNDNESS AND ELEGANCE WITHOUT LOSING AROMATIC INTENSITY?

TanNext CT is a blend of ellagic tannins characterised by a delicate citrus aroma, combined with a small amount of white grape skin tannin. The result in wines is an intensification of citrus aromas, together with a taste perception of roundness and elegance. Very suitable for processing sparkling base wines and finished sparkling wines, increasing their freshness and drinkability.

TanNext Grape Seed



DO YOU NEED TO STABILISE THE COLOUR OF A RED WINE?
IMPROVE STRUCTURE WITHOUT AFFECTING THE WINE'S AROMA?
ENHANCE AROMATIC EXPRESSION?

After extracting grape seed tannins using water, through a specific membrane process we select medium-low molecular weight tannins, corresponding to the fraction of less polymerised tannins. In simple terms, **TanNext Grape Seed** is highly reactive towards wine polyphenols, promoting polymerisation and colour stability, and towards oxygen, providing strong antioxidant action.

TanNext Grape Skin



RISK OF OXIDATIVE ENZYMES AFTER PRESSING?
NEED TO INTERVENE WHILE PRESERVING THE WINE'S ORIGINAL CHARACTER?

We extract only with water the polyphenolic component from the skins of white grapes sourced from southern France. This is how **TanNext Grape Skin** is created: it increases the structure, volume and roundness perceived on the palate. It helps improve harmony by masking acid imbalances, excess alcohol and angular tannins.

TanNext Sucrées



ARE YOU LOOKING FOR A TANNIN TO USE IN PREMIUM WINES?
LOOKING FOR ELEGANCE, TASTE AND AROMATIC BALANCE?
WANT GREAT VALUE FOR MONEY?

Our new **TanNext Sucrées** preparation is composed of a blend of sweet, elegant tannin extracted from white grape skins and untoasted American oak tannin, *Quercus alba*. It improves roundness and volume on the palate, increasing taste balance and elegance. On the nose, it is sweet and harmonious, with fruity notes and light vanilla nuances, typical of aldehydes from untoasted American oak.

TanNext Animé



WHEN TASTING, DOES THE WINE SEEM "SHORT"?
DOES IT LACK PERSISTENCE ON THE PALATE?
ARE YOU SEEKING TASTE PERFECTION?

When our colleagues at Partoeno enthusiastically presented **TanNext Animé** to us, it seemed too neutral. But in every wine trial, it has always surprised us. It contributes to the taste persistence, elegance on the palate and a sensation of harmony. If you want to complete the wine by refining its mouthfeel without changing its aromas, **TanNext Animé** is the perfect solution for you. It works very well for white wines, but it's also worth evaluating in red wines.



EXCLUSIVE PRODUCTS
FOR VINEXT SpA

THE SPECIALIST, FOR OVER 20 YEARS, IN THE EXTRACTION OF OAK AND OTHER BOTANICALS FOR WINE. THE KEY TO YOUR SUCCESS, THANKS TO THE NEW RANGE OF TANNINS AND PLANT EXTRACTS FOR YOUR WINE.

Product	Where / when	What it is	Why	Sensory notes
TanNext ElleGal	   	Liquid gallnut tannin	Antioxidant. Laccase stop. Easy-to-use liquid	Neutral, protects aromas and must colour
TanNext ElleFix	  	Ellagic and condensed liquid tannin	Antioxidant. Fixes colour and structure. Easy-to-use liquid	Neutral, fresh oak
NEW TanNext Elle Fruity	   	Ellagic and condensed liquid tannin	Roundness and red fruit notes	Strong enhancement of red fruit aromas
TanNext Liquid Grape	    	Liquid grape skin tannin	Elegance and structure. Maximum respect for the wine. Easy-to-use liquid	Fresh fruit, softness and volume on the palate
TanNext Liquid Oak	  	French oak, liquid and toasted	Aromatic impact; elegance on the palate	Soft French oak notes, vanilla, toasted hazelnut
TanNext Yellow	   	Pure gallnut tannin	Antioxidant. Laccase stop	Neutral, protects aromas and must colour
TanNext Yellow Plus	    	Pure gallnut tannin	Antioxidant. Laccase stop. Structure and freshness for white wines	Neutral, protects aromas and must colour
TanNext Bordeaux	   	Ellagic and condensed tannin	Fixes colour; structure on the palate	Neutral, fresh oak
TanNext Structure	   	French oak, low toast	Fixes colour; structure and grit on the palate	Sweet oak, aromatic openness
NEW TanNext MCX	  	Quebracho, grapeseed and skin	Fixes colour; aromatic improvement	Red fruit notes, elegance on the palate
TanNext EXT	   	50% French oak, 50% grapeseed	Fixes colour; structure on the palate; taste balance	Fruity, very elegant and structured on the palate
TanNext Allier	   	French oak, medium toast	Boisé character, with respect for the wine	Sweet on the nose, delicate notes of vanilla and toasted hazelnut
TanNext French Vanilla	 	French oak, medium-high toast	Toasted character; sweetness and vanilla	Vanilla, almond and toasted hazelnut
TanNext American Oak	 	American oak, medium toast	Aromatic intensity; sweetness on the palate	Whisky lactone, coconut and vanilla. Sweetness and taste persistence.
TanNext Exclusif	  	American oak, medium toast	Aromatic intensity; sweetness on the palate	Strong aromatic contribution, complexity, perfection, chocolate and vanilla
TanNext Révélation	   	Blend of condensed tannins	Revitalises and enhances aromas	Complex and distinctive aroma — a unique style
Révélation Rosé	 	Condensed tannin	Increases aromatic intensity	Intense balsamic and red fruit notes
Révélation Sparkling	   	Condensed tannin	Freshness and longevity. Strong antioxidant	Fresh, slightly balsamic notes
TanNext White Intense	   	Blend of condensed tannins	Maintains and restores freshness in white wines	Delicate white flower notes. Delicate on the palate
TanNext Red Intense	  	Blend of ellagic tannins	Enhances fruity notes; volume on the palate	Red fruit notes
Révélation Citrus	  	Condensed tannin from citrus extract	Aromatic freshness; elegance on the palate	Citrus notes, cedar, lemon, white flowers
TanNext CT	   	Ellagic tannins	Freshness on the nose	Citrus notes. Versatility on the palate
TanNext Grape Seed	     	Fixes colour; aromatic improvement	Structure; fixes colour	Neutral, increases structure and taste harmony
TanNext Grape Skin	  	Grape skin tannin and white acacia extract	Structure, taste balance and fruity enhancement	Freshness, enhancement of aromatic notes. Tannic structure on the palate
NEW TanNext Sucrées	    	Blend of grape skin and American oak extract, non-toasted	Balance and elegance on the palate; freshness and aromaticity	Delicate fruity and sweet notes. Saltiness and great naturalness of the wine
TanNext Animé	    	Blend of ellagic and condensed tannins	Balances and fills the sensory perception	Enhances the wine's characteristics, providing balance and elegance Taste persistence

ALTERNATIVE OAK PRODUCTS#CHIPS

NextWood RANGE OF OAK PRODUCTS DESIGNED FOR OENOLOGY



Our long-standing experience and full control over the entire production process guarantee excellent-quality alternative oak products, specifically designed for wine production.

NextWood ensures maximum product uniformity, aromatic intensity and taste harmony.
Absolutely no negative contributions.

The entire **NextWood** range is available in different formats to meet the requirements of different application stages and the technological choices of each winery.

 For the harvest period, we offer products with a uniform size of 2 mm — bran and flakes — dried in the open air, available either individually or as a blend, packed in infusion bags.

 For ageing, we recommend wood fragments ranging from 4 to 5 mm, also packed in infusion bags.

OUR TOASTING PROTOCOLS AND SYSTEMS:

 **Toasting:** hot-air current. Strong aromatic intensity, medium-high tannin release, for maximum results during fermentation and ageing.

 **DTS - double toasting:** first toasting of whole oak staves immersed in water; second toasting with hot-air current. Provides great intensity and significant aromatic elegance. Medium-low tannin release. Recommended for ageing.

 **Hydro-toasting:** long toasting in high-humidity ovens, above 60%. Soft, delicate and elegant products. Suitable for the processing of white and rosé wines.

 **Direct heat:** direct-fire toasting of whole staves, similar to traditional barrel toasting. Reserved for large-size products, such as dominos, zigzag pieces and staves.

OUR STRENGTHS:

- 1 — Certified origin of the wood, with full traceability from the forest of origin.
- 2 — Open-air seasoning period of at least 36 months, with some batches reaching up to 60 months.
- 3 — Strict quality control throughout the entire supply chain to guarantee constant, intense and residue-free products.
- 4 — Innovative high-humidity oven toasting systems to create increasingly elegant, soft and balanced products.



Type	What it is	Seasoning	Toasting method	Oenological objectives
NextWood FNT	Natural French oak	36 months	Untoasted	• Enhancement of fresh and fruity aromas • Reduction of herbaceous notes • Antioxidant • Colour fixation
NextWood ANT	Natural American oak	36 months	Untoasted	• Enhancement of fresh and fruity aromas • High tannin release • Reduction of herbaceous notes • Antioxidant • Colour fixation
NextWood Extra Fruity	Natural Hungarian oak	36 months	Untoasted	• Intense fruity notes of red berries • Low tannin release • Reduction of vegetal notes
NextWood Floreal	Natural American oak	36 months	Untoasted	• Intense floral and white fruit notes • Very low tannin release • Suitable for white and rosé wines
NextWood Fr Medium	French oak	36 months	Medium toasting	• Improvement of volume and structure • Improves aromatic complexity with vanilla and hazelnut notes • Reduction of vegetal notes
NextWood USA Medium	American oak	36 months	Medium toasting	• Improvement of volume and structure • Enhancement of fresh and fruity aromas • Improves aromatic complexity with vanilla, light spice and coconut notes
NextWood Fr High	French oak	36 months	High toasting	• Cocoa, toasted coffee, slight liquorice note • Volume and softness
NextWood USA High	American oak	36 months	High toasting	• Strong increase in aromatic intensity, with chocolate and toasted almond notes • Improves volume and softness on the palate • Reduction of vegetal notes • Improves the wine's taste balance
NEW NextWood Special White Delicate	French oak	48 months	Hydro-toasting, light toasting	• Great aromatic and taste complexity • Delicate hazelnut and fresh oak notes • Soft and elegant tannins
NEW NextWood Special White Intense	French oak	48 months	Hydro-toasting, light-medium toasting	• Great aromatic and taste complexity • Delicate vanilla, toasted almond and pastry notes • Soft and elegant tannins
NextWood Super Sweet	American oak	48 months	Hydro-toasting, medium toasting	• Aromatic intensity and sweetness, with vanillin notes and light coconut accents • Soft and enveloping tannins; improves roundness and volume on the palate
NextWood DTS M-3	French oak	60 months	Double toasting, medium toasting	• Very low tannin release • Improves aromatic complexity with strong vanilla and hazelnut notes • Reduction of vegetal notes
NextWood DTS P-3	French oak	60 months	Double toasting, high toasting	• Strong increase in aromatic intensity, with cocoa, toasted coffee and slight liquorice notes • Improves volume and softness on the palate • Reduction of vegetal notes



DOMINOS and STAVES FRENCH WOOD



From extensive experimentation comes this new range of products. Thanks to direct-fire toasting, NextWood dominos release a sensory contribution to wine similar to that of barriques. Suitable for long ageing periods, from three months to one year.

Type	Toasting	Structure and mouthfeel	Aromatic contribution	Oenological objectives
NextWood Equilibrato	Medium toasting	Soft, full-bodied tannins	Excellent balance between fruitiness and boisé character	• Harmony and elegance
NextWood Robusto	Medium-plus toasting	Significant increase in structure and volume on the palate	Intense vanilla and hazelnut aromas	• Robustness and intensity
NextWood Intenso	High toasting	Volume and softness	Dark chocolate, cocoa	• Aromatic intensity • Volume on the palate



Type	What it is	Seasoning	Toasting method	Oenological objectives
NextWood ZIGZAG	Oak sticks	48 months	Medium toasting	• Easy insertion into barriques • Gradual tannin release; • Flavour release from non-toasted wood • Restores a surface area equal to 20–22% of the barrique
Staves FR – USA (900x80x6mm)	French or American oak staves	60 months	Light, medium, plus and high toasting	• Ideal for long ageing in vats or barrels • provides excellent results both in terms of balance and harmony on the palate, and in terms of aromatic intensity and complexity

 RANGE OF OAK PRODUCTS FOR OENOLOGY	YOUNG WHITE WINES	STRUCTURED WHITE WINES	ROSÉ WINES	FRUITY RED WINES	STRUCTURED RED WINES	FRESH FRUIT	GREEN AND VEGETAL NOTES	SWEETNESS	SWEET TOASTED AND VANILLA NOTES	SPICY / BOISÉ COMPLEXITY	STRUCTURE	ROUNDNESS AND VOLUME	SOFTNESS
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BIOLOGICAL ENHANCERS #MANNO

MannoNext **White**



NEED TO PROTECT WHITE MUST AROMAS?
WANT TO ENHANCE FERMENTATIVE AROMAS?
LOOKING FOR AN ORGANIC, NATURAL GLUTATHIONE SOURCE?

MannoNext White is a specific yeast strain derivative which naturally contains high levels of reduced glutathione, GSH: the molecule able to block the chemical oxidation of wine and its aromatic compounds. Suitable for use during crushing, vinification and ageing of white and rosé wines. It is also useful for extending the shelf life of sparkling wines when applied during secondary fermentation.

MannoNext **Red**



ROUND, SOFT RED WINES ON THE PALATE?
PROTECTED COLOUR? REGULAR FERMENTATION?

At the end of the 1990s, Saucier and Glories of the University of Bordeaux demonstrated how parietal polysaccharides, namely mannoproteins, react with anthocyanins and tannins.

Beyond the theory, **MannoNext Red** is one of those products that truly makes a difference. When used during alcoholic fermentation, the red wine becomes rounder and the colour is protected. The product is also suitable for use during wine ageing.

MannoNext **ExtraRed**



CRAFTING A PREMIUM RED WINE?
LOOKING FOR ONE SOLUTION TO IMPROVE STRUCTURE AND SOFTNESS?
WANT TO ENSURE COLOUR STABILITY?

By developing a balanced blend of noble tannins, mixing grape seed and oak tannins, together with yeast origin polysaccharides, we can now guarantee a truly excellent product.

MannoNext ExtraRed was developed for fine red wine processing, but it is also an excellent tool for table wine production. It can be used throughout all production stages, from crushing to the end of ageing.

MannoNext **Surlie**



SECONDARY FERMENTATION FOR PREMIUM SPARKLING WINES?
AGEING STILL WHITE WINES ON FINE LEES?
SEEKING AROMATIC INTENSITY, SAPIDITY AND PALATE VOLUME?

MannoNext Surlie is obtained from purified yeast cell walls processed through a thermo-hydro-enzymatic process. A complicated term for the production process, but the result on the palate is truly evident: volume, roundness, sapidity and balance. Mannoprotein enrichment during secondary fermentation, greatly improves the finesse of the bubbles and their slow release.

Next **Libra Bolla**



IMPROVE SPARKLING WINE SHELF LIFE WITHOUT INCREASING SO₂?
WANT MORE SAPIDITY AND LONGER-LASTING PERLAGE?

Next Libra Bolla is an organic product extracted from wine yeast cells and it is 100% natural. It contains polysaccharides extracted from yeast cell walls and nucleotides from the cell cytoplasm. Delivers also to the wine great quantity of natural antioxidants that help preserve aromatic freshness and its light-bright colour, while improving wine shelf life.

MannoNext **Red Cru**



DO YOU HAVE A GREAT RED WINE TO AGE?
DO YOU WANT TO OBTAIN A SOFT AND ELEGANT RED WINE?

MannoNext Red Cru is obtained by processing the cell walls of a specific *Saccharomyces* strain, making mannoproteins free and available. It also contains microelements naturally present in the yeast cell cytoplasm, which improve not only volume and roundness, but also the sapidity and taste persistence of the wine. Excellent for combining wine ageing with the use of chips.

MannoNext **Manno**



LOOKING FOR PURE MANNOPROTEINS?
WANT FULL BENEFITS EVEN THE DAY BEFORE BOTTLING?

Since their use was authorized, mannoproteins purified from the yeast cell wall have become a valuable tool for optimizing wine quality. Using **MannoNext Manno** in the final finishing stages significantly improve mouthfeel volume and roundness, without altering aromatic impact. You can also count on improved tartaric stability and, after addition, in some cases, a reduction in bentonite dosage. Carry out laboratory trials to optimize its use.



Libra PRODUCT RANGE

Next Libra White



PRODUCING A LOW-SO₂ WHITE WINE?
WANT 100% ORGANIC PROTECTION FULLY CONSISTENT WITH WINE?

Next Libra White is mainly composed of a yeast derivative naturally rich in reduced glutathione, with strong antioxidant and stabilizing action, specifically developed for the preservation of white wines. The product contains a small amount of natural polysaccharide extracted from white grape skins. **Libra White** protects aromas, extends wine longevity and allows a significant reduction in SO₂ dosage. It extends taste persistence and increases sapidity. Useful for still, semi-sparkling and sparkling wines.

Next Libra Gold



ARE YOU CONSIDERING A PRE-BOTTLING ADJUSTMENT OF THE WINE?
DO YOU WANT TO INCREASE THE SENSATION OF VOLUME ON THE PALATE, HARMONY AND SAPIDITY?

Next Libra Gold is an absolutely innovative product: a combination of mannoproteins purified from the *Saccharomyces* cell wall and noble polysaccharides from *Vitis vinifera*. A natural, perfectly filterable product designed for pre-bottling additions. Compared with classic mannoproteins, it shows greater respect for the wine while enhancing its aromas and freshness.

Next Libra Red



WANT FRESHER, LONGER-LASTING RED WINES?
NEED BETTER TASTE BALANCE AND VARIETAL AROMA EXPRESSION?

The combination of polysaccharides extracted from *Saccharomyces Cerevisiae* cell wall and natural polysaccharide derived from grape skins allows this excellent product to give balance and sapidity on the palate while enhancing wine aromas. **Next Libra Red** contains GSH and selected polyphenols that protect and stabilise the wine during ageing.

Next Libra Uma



DO YOU LIKE SAPID, "SALTY" WINES?
ARE YOU LOOKING TO IMPROVE TASTE PERSISTENCE?

Next Libra UMA is a yeast derivative extremely rich in nucleotides naturally present in the *Saccharomyces* cell. The addition of very low dosages, 2–4 g/hl, results in a clear improvement in wine sapidity and taste persistence. In sparkling wines, with a slightly higher dosage, 8–10 g/hl, it provides a sensation of long ageing on the lees, typical of the traditional method and long Charmat process.

Product	Where / when	What it is	Why
MannoNext White		Biological enhancer rich in reduced glutathione — GSH	Protection against oxidation during must processing. Prevents aroma loss
MannoNext Red		Biological enhancer rich in cell-wall polysaccharides	Prevents colour precipitation during fermentation. Softness on the palate
MannoNext Extra red		Cell-wall polysaccharides, ellagic and condensed tannins	Colour protection and polymerisation. Structure and volume on the palate
MannoNext Surlie		Enzymatically treated cell walls	Enrichment in mannoproteins, volume and softness. Improves perlage. Sapidity
MannoNext Red Cru		Enzymatically treated cell walls	Volume and softness, reduction of astringency. Taste persistence
NEW Next Libra Bolla		Yeast cell-wall polysaccharides and plant polysaccharides	Improves perlage and foam retention, adds volume on the palate and extends shelf life
MannoNext Manno		Pure mannoproteins	Volume and softness. Reduction of astringency and roughness. Improves protein and tartaric stability. Improves perlage
Next Libra White		Yeast derivative rich in mannoproteins and GSH	Increases sapidity, taste persistence and longevity
Next Libra Red		Yeast derivative and grape polysaccharides	Increases sapidity, taste persistence and balance on the palate
Next Libra Uma		Yeast derivative rich in nucleotides and mineral salts	Sapidity, taste persistence, delicate yeast notes
Next Libra Gold		Mannoproteins and grape polysaccharides	Harmony and roundness on the palate, with maximum respect for aromas. Improves perlage

BACTERIA AND NUTRIENTS FOR MLF #OENI

OeniNext



*SAFE MALOLACTIC FERMENTATION IN CO-INOCULATION OR POST-AF?
WANT BETTER SENSORY RESULTS FROM MLF?
NEED TO LIMIT BIOGENIC AMINES?*

OeniNext is a selected bacterial strain for oenological use that carries out malolactic fermentation safely and with excellent results. You should Control the malolactic fermentation limiting factors — alcohol, pH, SO₂ and temperature — for optimal results.

OeniNext Power



*IS MALOLACTIC FERMENTATION AT RISK DUE TO EXCESSIVE ALCOHOL?
IS SO₂ CLOSE TO 50 PPM?*

OeniNext Power has a great ability to overcome obstacles that make the start of MLF impossible for other bacterial strains. It delivers consistent sensory results in wine, with truly excellent quality. Very low production of biogenic amines.

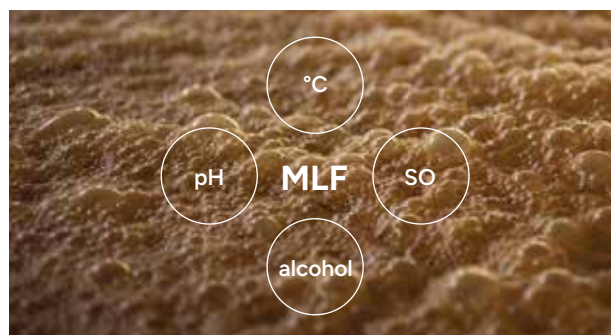
NutriNext ML



*DO YOU WANT TO GUARANTEE REGULAR MALOLACTIC FERMENTATION?
DO YOU NEED TO INOCULATE MLF INTO WINE?*

NutriNext ML is a specific nutrient for lactic acid bacteria. Rich in nitrogen sources in the form of amino acids, microelements and vitamins. It helps bacteria overcome stress caused by alcohol and nitrogen deficiency in the medium. It helps ensure regular and complete MLF.

I quattro fattori che condizionano la fermentazione malolattica



OENOLOGICAL PRODUCTS #ENOL

CHITOSAN-BASED BIOLOGICAL STABILISERS

NextKitostab



*DO YOU WANT TO ACHIEVE NATURAL CONTROL OF
CONTAMINATION?
IS IT NECESSARY TO PREVENT, OR EVEN TREAT, A BRETT ATTACK?*

NextKitostab contains 100% chitosan of fungal origin. It naturally inhibits bacterial fermentations and damages *Brettanomyces* cells, if present. Thanks to the purity of the product, NextKitostab allows you to reduce microbiological risks to zero, without the use of allergenic processing aids.

NextKitoEffe

*DO YOU NEED TO PREVENT OR BLOCK MALOLACTIC FERMENTATION?
DO YOU NEED TO PRESERVE SPARKLING BASE WINES AND AROMATIC
WHITE WINES?*

NextKitoEffe is a product composed of fumaric acid and fungal (*Aspergillus Niger*) chitosan. It is extremely effective both in preventing and blocking malolactic fermentation. Useful for preserving the freshness and aromas of sparkling base wines, without the risk of negative consequences on the progress of secondary fermentation in pressurised tanks.

NextKitoferm



*AVOID SURPRISES DURING SECONDARY FERMENTATION?
STOP BACTERIA WITHOUT AFFECTING YEAST ACTIVITY?*

NextKitoferm contains fungal chitosan and yeast survival factors. This composition makes it possible to use chitosan during secondary fermentation, preventing unwanted malolactic fermentation while ensuring perfect secondary fermentation. useful also during harvest, excellent for preventing the onset of unwanted malolactic fermentation during alcoholic fermentation.



NextMTT Metatartaric Acid



DO YOU WANT TO GUARANTEE THE ABSENCE OF TARTRATE PRECIPITATION IN BOTTLE?

Legendary and effective metatartaric acid does exactly this job. As an ester of tartaric acid, it works in wine as a protective colloid and prevents the precipitation of tartaric acid salts, without causing any other sensory modification. It can be used safely in both white and red wines.

NextGum



*WANT TO ROUND OFF SHARP EDGES IN THE WINE?
IMPROVE TARTARIC AND COLOUR STABILITY?*

NextGum is an arabic gum solution, 21% dry matter, stabilised and filtered, so it can be added before, or even after, microfiltration.

NextGum Filtra



DO YOU WANT TO PROTECT FILTER CARTRIDGES WITHOUT GIVING UP THE USE OF ARABIC GUM?

NextGum Filtra is 100% Seyal arabic gum. This arabic gum undergoes a specific hydrolysis process that reduces the size of the polymer. After hydrolysis, the product is treated with ion exchange resins that absorb phenolic substances and some light metals. NextGum Filtra maintains the positive characteristics on wine roundness and stability, but does not negatively affect filterability. It saves your filtration cartridges.

NextGum Extra



*SHOULD THE WINE NOT BE MICROFILTERED AFTER ADDITION?
ARE YOU LOOKING FOR MAXIMUM EFFECT AT LOW DOSAGE?*

NextGum Extra is a Kordofan arabic gum solution, 30% dry matter. Being rich in long-chain polysaccharides, its sensory effect on softness, roundness and the reduction of astringency and bitterness is truly remarkable. It has a clogging effect on final filter cartridges and should be added to the wine when no further microfiltration is planned. To allow this type of addition, NextGum Extra is already filtered through sterile filtration.

NextGum SD



*DO YOU WANT TO USE 100% PURE ARABIC GUM?
DO YOU WANT TO IMPROVE ROUNDNESS AND STABILITY?*

NextGum SD is 100% Seyal arabic gum. Through the spray-dry process, a dry product is obtained which, once dissolved in water, is ready for use. Those who want maximum concentration in the wine can even dissolve NextGum SD directly in the wine itself.



NextClar EPL Rapid



*NEED A DELICATE FINING AGENT?
LOOKING FOR ALLERGEN-FREE SOLUTIONS TRUE TO WINE'S NATURALNESS?*

Next Clar EPL Rapid is a yeast protein extract with protein content above 80%, activated with chitosan of fungal origin. It is an efficient fining agent both for musts, in static clarification or flotation, and for wines in preparation for bottling. Suitable for vegan wine production and organic protocols, and free from allergenic substances.

NextClar Phyto P



*ELIMINATING ALLERGENS FROM WINE PRODUCTION?
NEED TO REDUCE ASTRINGENCY AND SMOOTH GREEN TANNINS?
LOOKING FOR PLANT-BASED FINING AGENTS?*

NextClar Phyto P is pure protein extracted from pea. On the one hand, it has a good fining effect on polyphenols, catechins and tannins; on the other, it fully respects the sensory and aromatic characteristics of the wine.

NextClar Phyto PT



*PRODUCING HIGH-QUALITY WHITE OR SPARKLING WINES?
PREFER PURE, ALLERGEN-FREE FINING AGENTS?
ELIMINATING ANIMAL GELATIN FROM YOUR PROCESS?*

Potatoes contain few proteins, but the proteins extracted are truly high quality and have a very positive effect on the clarification of white wines.

Here too, we have chosen to offer a 100% pure product, making it easier to define the correct dosage. Excellent processing aid for flotation.

NextClar Cat Free

*NEED TO REMOVE CATECHINS FROM MUSTS OR WHITE WINES?
PREFER AN ALLERGEN-FREE, ANIMAL-PROTEIN-FREE PRODUCT?*

This is a highly effective product for eliminating catechins already during must clarification, both static and flotation clarification.

Next Clar Cat Free is a balanced compound of vegetable proteins, 30% pea protein and 30% potato protein, and 40% PVPP, which can be used for must processing as well as for the fining of wines during finishing.

Next Vegeclar Forte



*NEED A VEGAN, ALLERGEN-FREE ALTERNATIVE TO ANIMAL FINING AGENTS?
WANT TO OPTIMISE WHITE AND ROSÉ MUST FLOTATION?*

Next Vegeclar Forte combines the advantages of potato proteins, which form large flocs that facilitate flotation, with those of pea proteins, which have good affinity with polyphenols. Together, they guarantee optimization of the flotation process and removal of unwanted polyphenols from the must. A product with a truly excellent quality/price ratio. Simple composition: 50% potato proteins and 50% pea proteins.

Granular PVPP

*DO YOU PREFER TO USE "DUST-FREE" PRODUCTS?
ARE YOU LOOKING FOR A SOLUTION FOR EXCESS CATECHINS?
FOR PINKING?*

Vinext **Granular PVPP** is a product that provides the effectiveness of powdered PVPP with excellent wettability and solubility in water, while also improving operator working conditions. Excellent quality/price ratio.

NextGel Flot

*USING A FLOTATION UNIT FOR WHITE MUSTS?
WANT BETTER PERFORMANCE AND FASTER RESULTS?*

NextGel Flot is a fast-acting liquid gelatin that creates light flocs that are easy to float. Specifically designed to obtain rapid flotation on white musts, including those from aromatic grapes.

NextGel Liquid

*NEED TO REDUCE POLYPHENOLS, CATECHINS AND TANNINS?
LOOKING FOR A GELATIN THAT RESPECTS THE WINE'S CHARACTER?*

NextGel Liquid is a gelatin specifically designed to react with wine polyphenols. Suitable for white, rosé and light red wines. The taste result is very good and the aromatic component remains intact.

NextGel Extra

*ARE YOU LOOKING FOR A GELATIN TO CLARIFY IMPORTANT
RED WINES?
DO YOU WANT TO OBTAIN ROUND AND ELEGANT WINES?*

The world of gelatins is broad and often full of contradictions. It is truly difficult to find one with strong detannising power that also respects the characteristics of a great red wine. We worked hard and carried out dozens of trials; in the end, we found the right product, one you can use with confidence on a very high-quality red wine. Very suitable for structured red wines, young wines or for final adjustment after wood ageing.

NextCol Fish

*DO YOU NEED TO ELIMINATE BITTER NOTES?
A FINING PROCESS WITHOUT OVER-FINING?*

Good isinglass, produced from swim bladders and not from boiled fish bones, has been used as a fining agent in our sector for decades. **NextCol Fish** is a modern-concept isinglass that is easy to use. Ideal for elegant adjustments on sparkling base wines, white wines and even, for the more daring, red wines.

NextStab

*NEED TARTARIC STABILITY IN BOTTLE?
WANT PEACE OF MIND WHEN YOUR BOTTLES ARE TRAVELLING
WORLDWIDE?*

NextStab is easy to use, respects your wine and provides long-term tartaric stability. A low-viscosity 10% carboxymethylcellulose, CMC, solution.

NextStab 21

*NEED TARTARIC STABILITY WITHOUT ALTERING SENSORY QUALITY?
LOOKING FOR A CONCENTRATED, READY-TO-USE PRODUCT?*

This is a stable, low-viscosity 21% carboxymethylcellulose, CMC, solution. Despite its high concentration, **NextStab 21** maintains product stability; its low viscosity makes it convenient to use and easy to dose. It provides tartaric stability while fully respecting the wine's aromatic characteristics.

NextCarbon

*DO YOU NEED TO DECOLOUR A WINE?
DO YOU HAVE A REFERENCE PRODUCT THAT YOU ARE AFRAID TO
CHANGE?*

NextCarbon has passed all comparison tests against traditional activated carbons. It is highly active and effective, and is offered at a truly competitive price.

NextCarbon Plus

*ARE YOU CONCERNED THAT DECOLOURISATION MAY
REMOVE AROMAS?
DO YOU HAVE A REFERENCE PRODUCT THAT YOU ARE AFRAID
TO CHANGE?*

NextCarbon Plus is highly active towards polyphenols, anthocyanins and procyanidins, while at the same time being gentle on aromatic substances. It decolourises while respecting the characteristics and elegance of the original wine.

NextCarbon PLT

*WINERY STAFF COMPLAINING ABOUT DUST?
WANT ACTIVATED CARBON BENEFITS WITHOUT HANDLING DIFFICULTIES?*

Vinext, in collaboration with a major European producer, has developed a pellet product that provides extremely high decolourising power, with the advantage of being dust-free. The product has excellent solubility and is extremely effective.

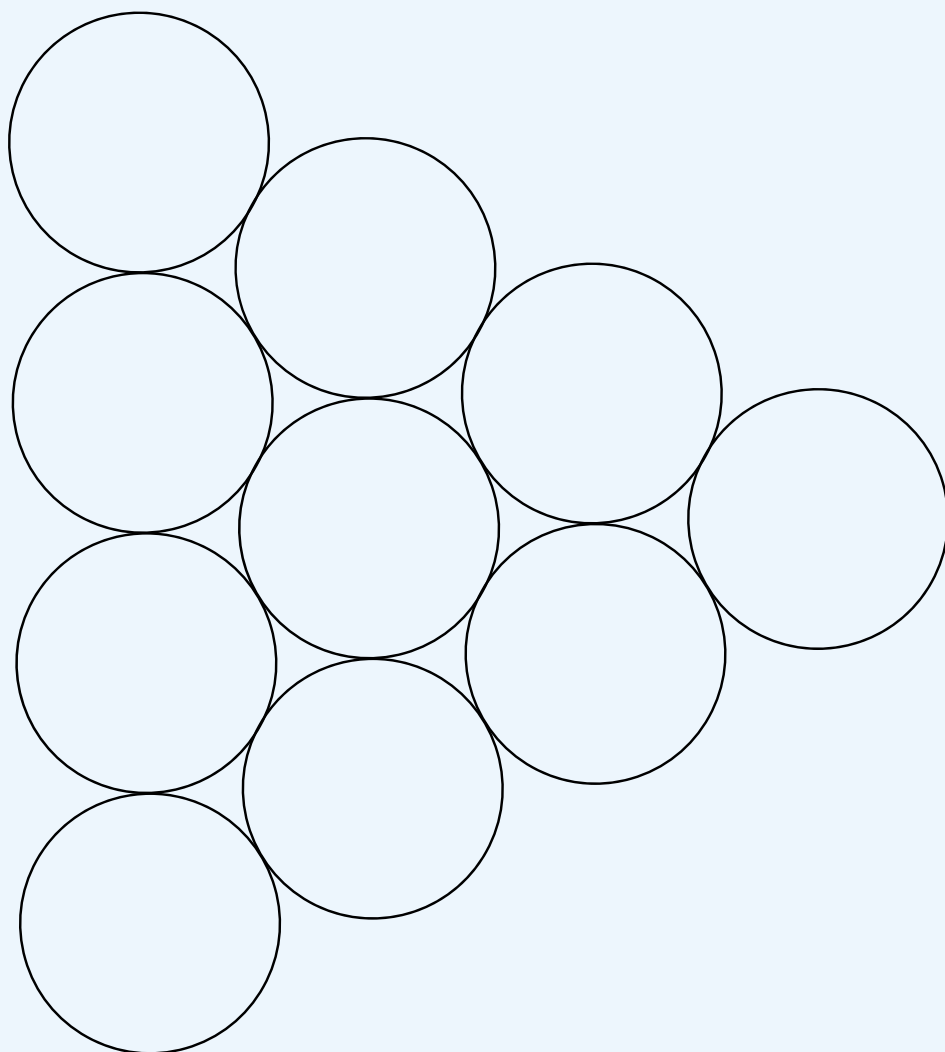


DISCOVER MORE ABOUT OUR
RAW MATERIALS

WINE LABELLING / Allergens

In the table below, Vinext products are classified as additives or processing aids, as indicated in Reg. (EU) 934/19. Allergens, where indicated, are present.

Product	Additive	Processing aid	Must be indicated in the ingredient list	Contains allergens
FERMENTATION AGENTS				
<i>FermNext range</i>		X	NO	NO
<i>Bacteria ML Oeninext</i>		X	NO	NO
ALCOHOLIC AND MALOLACTIC FERMENTATION ACTIVATORS				
<i>Nutripure YAL, Nutripure YCW, APlus Extra, Nutrinext Balance, Nutrinext Thiol, Nutrinext Balance, Nutrinext Emergency</i>		X	NO	NO
<i>Nutrisal – Nutrisal DAP</i>		X	NO	NO
<i>DAP — Diammonium phosphate</i>		X	NO	NO
<i>Thiamine hydrochloride — B1</i>		X	NO	NO
<i>Mannonext White, Mannonext RED, Libra range</i>		X	NO	NO
ACIDITY REGULATORS				
<i>Tartaric acid</i>	X		YES — E334	NO
<i>Malic acid — D/L and L</i>	X		YES — E296	NO
<i>Tartaric acid</i>	X		YES — E334	NO
<i>Malic acid — D/L and L</i>	X		YES — E296	NO
<i>Potassium tartrate, potassium bicarbonate and other deacidifying agents</i>		X	NO	NO
ANTIOXIDANT PRESERVATIVES				
<i>Potassium metabisulphite</i>	X		YES — E224	Sulphites
<i>Next Protection Grape, Next Protection Juice, Next Protection White, Next Protection Red</i>	X		YES — E224	Sulphites
<i>Next Protection Grape ZERO, Next Protection J-ZERO, Next Protection White ZERO, Next Protection Red ZERO</i>		X	NO	NO
<i>Potassium sorbate</i>	X		YES — E202	NO
<i>L-ascorbic acid</i>	X		YES — E300	NO
ENZYMES				
<i>Next Zyme Liquid, Next Zyme Liquid Plus, Next Zyme Red Liquid</i>		X	NO	NO
<i>Next Zyme Clear, Next Zyme Extract Red, Next Zyme Extract</i>		X	NO	NO
<i>Next Zyme BETA, Next Zyme Plus Aroma</i>		X	NO	NO
CLARIFYING AGENTS				
<i>Next Gel Flot, Next Gel Liquid, Next Gel Extra</i>		X	NO	NO
<i>Next Clar P, Next Clar PT, Next Vegeclar Forte, Next Clar Cat Free</i>		X	NO	NO
<i>Next Clar EPL Rapid, Next Clar EPL Finess — yeast protein extracts</i>		X	NO	NO
<i>TANnext TANNINS range</i>		X	NO	NO
<i>Potassium caseinate</i>		X	NO	YES — milk and derivatives
<i>Next Bent P, Next Bent GR, Next Bent K</i>		X	NO	NO
<i>Next Kitosat, Next Kitoclar, Next Kitoferm — chitosan from Aspergillus</i>		X	NO	NO
<i>PVPP, PVPP GR — polyvinylpolypyrrolidone</i>		X	NO	NO
STABILISING AGENTS				
<i>Citric acid</i>	X		YES — E330	NO
<i>Next MTT — metatartaric acid</i>	X		YES — E353	NO
<i>Next Gum, Next Gum Filtra, Next Gum Extra</i>	X		YES — E414	Sulphites
<i>Mannonext Manno — mannoproteins, Next Stab 100</i>	X		YES	NO
<i>Next Stab CMC, Next Stab 21</i>	X		YES — E466	Sulphites
CHELATING AGENTS				
<i>Next Carbon, Next Carbon Plus, Next Carbon PLT</i>		X	NO	NO



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