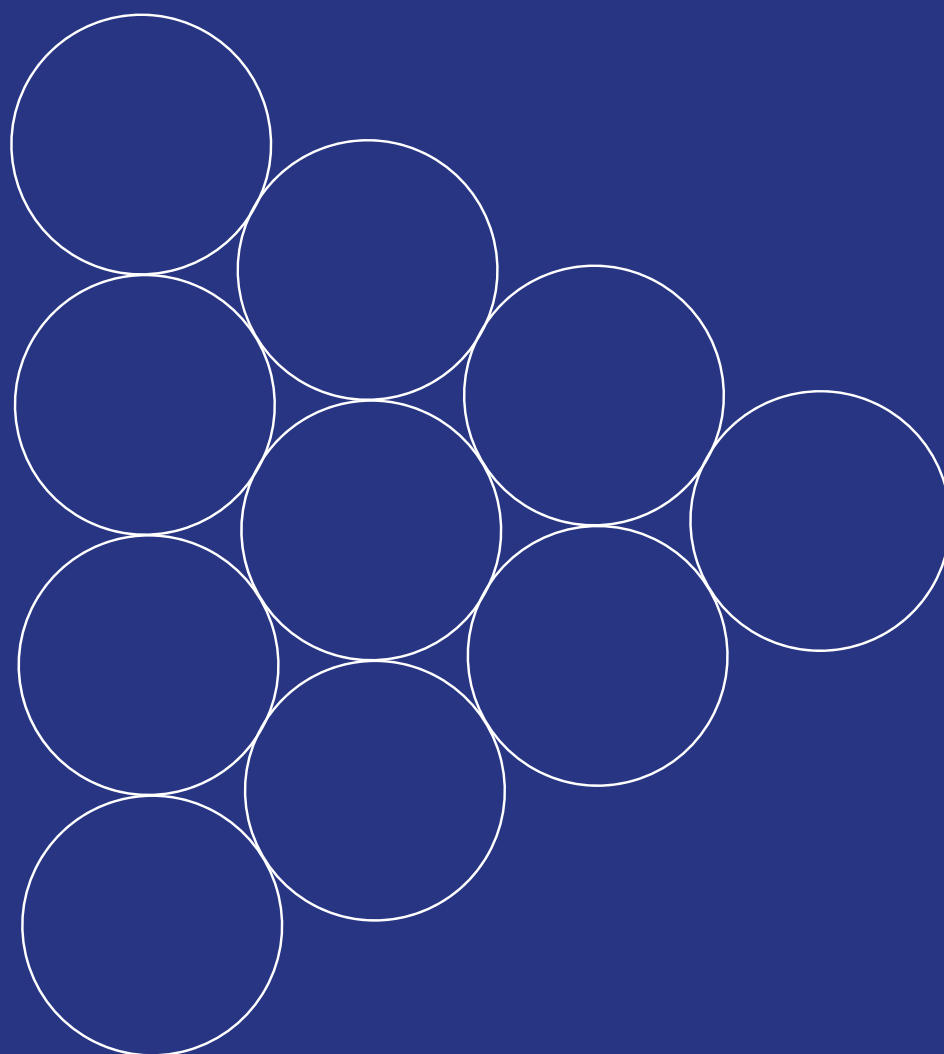




PRODUCT  
CATALOG

PIONEERING  
SUSTAINABLE SOLUTIONS  
FOR VITICULTURE,  
BEVERAGES  
AND AGRICULTURE





*"Returning to what truly matters without compromising technological innovation."*

*It means respecting the land, natural resources and people by placing technology at the service of nature—not the other way around.*

*It means developing sustainable solutions that meet the needs of producers and technical professionals through simplicity, effectiveness and vision, helping to build a truly circular future."*

OENOLOGICAL AVANT-GARDE.



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## ENGINEERING DIVISION



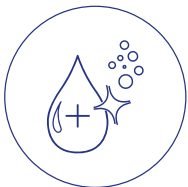
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Product suitable for the production of organic wine, as it is manufactured using raw materials and strains — yeasts and lactic acid bacteria — for which no certified organic commercial equivalents are available.

Final assessment of compliance is ultimately subject to the user's certification body.

# THE COMPANY

Built on a strong heritage of *expertise, technical knowledge and innovation*, **Vinext** supports the wine, **brewing and agri-food industries** through continuous research and product development. The company provides advanced products and technologies designed to reduce environmental impact, optimise energy efficiency, improve water management and recovery, and minimise polluting emissions.

With more than twenty years of experience in the oenological sector and a strong commitment to sustainability, Vinext offers a comprehensive portfolio of **high-quality products** and cutting-edge technologies for **wineries, breweries and food & beverage companies in Italy and around the world**. Customers are supported throughout every stage of their growth and modernization with dedicated technical consultancy and continuous after-sales assistance.

A significant milestone in this journey was reached **on 8 August 2025, when Vinext was listed on the EGM market**, confirming the company's long-term strategy focused on innovation, sustainable growth and continuous investment in research.

VISIT THE WEBSITE  
[www.vinext.it](http://www.vinext.it)

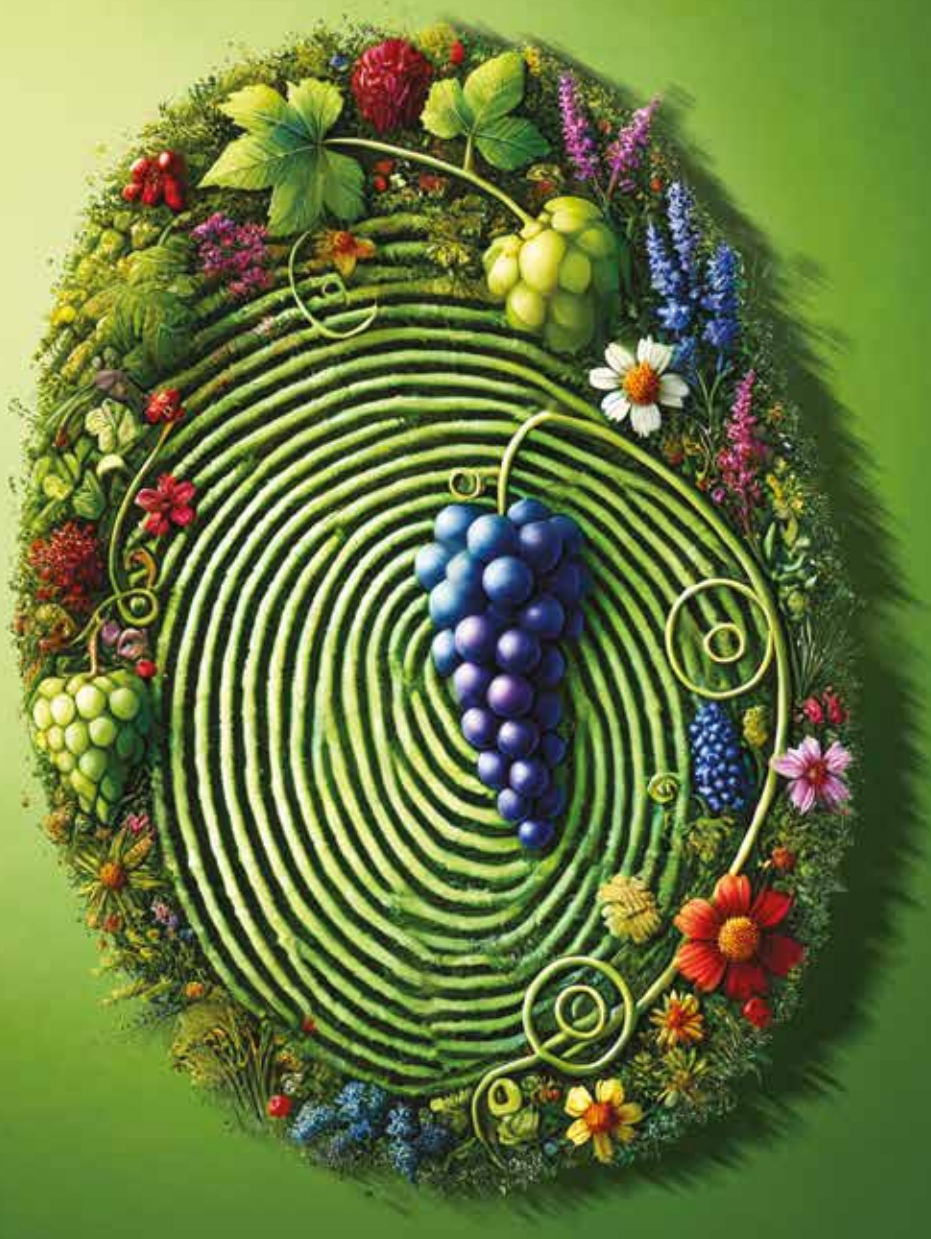


# vinext®

## DRIVING SUSTAINABLE INNOVATION

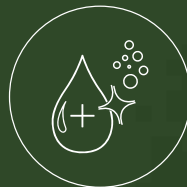
**Recognising the growing need for more sustainable and circular production models, Vinext has focused its research on developing products and technologies** that transform the challenges of climate change, production waste and by-products into valuable opportunities for greater efficiency, cost savings and environmental sustainability.





## BUSINESS UNIT

ENGINEERING  
OENOLOGY  
CLEANING AND SANITISATION  
AGRO





## ENGINEERING DIVISION



SEE MORE



# ENGINEERING DIVISION

The Vinext Engineering Division is driven by continuous research and innovation, because we believe that scientific advancement is the foundation of sustainable industrial growth. Through ongoing research and development, we create technologies that help our customers improve efficiency while reducing their environmental impact. Our extensive expertise in membrane technologies, polymer science and system design has established Vinext as a leading specialist in membrane separation processes. Among our flagship innovations is the **EquilibriO2®** range, an advanced system for the precise control and management of dissolved gases in the beverage industry. Vinext is one of the few Italian companies capable of designing and developing membrane-based solutions for a wide range of industrial applications, including the chemical, electronics, pharmaceutical and biotechnology sectors, as well as wastewater treatment, the recovery of agri-food by-products and the capture and reuse of fermentation-derived CO<sub>2</sub>.

Beyond technology, Vinext provides comprehensive technical consultancy, engineering support and after-sales assistance. The company also helps customers access both traditional financing solutions and flexible alternatives such as **rental and operating lease** agreements, delivering sustainable and cost-effective solutions tailored to every business.

## THE MARKETS



### FOOD & BEVERAGE

- ▤ Dairy processing
- ▤ Fruit juices, sugars and starches
- ▤ Alcoholic and non-alcoholic beverages
- ▤ Fruit and vegetable processing
- ▤ Food-grade brine purification

### WINE, BREWING & BEVERAGE



### PRIMARY WATER

- ▤ Ozone oxidation processes
- ▤ Potable water treatment
- ▤ Water softening
- ▤ pH adjustment
- ▤ Degassing
- ▤ Removal of metals and contaminants

### LIQUID WASTE

- ▤ Leachate
- ▤ Digestate



### CHEMICAL, NUTRACEUTICAL, PHARMACEUTICAL & BIOTECHNOLOGY

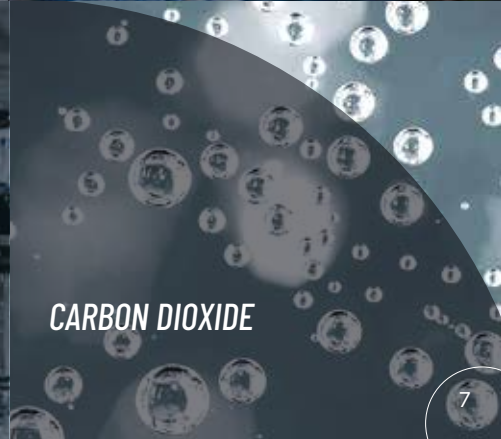


### WASTEWATER

- ▤ Industrial SMBR
- ▤ Complete physico-chemical and biological treatment systems



### PROCESS WATER



### CARBON DIOXIDE

# APPLICATION AREAS

Winemaking combines art and science; the vintage is as important as the production technique. Modern technology enables oenologists to develop faster processes while preserving the wine's bouquet and flavor, achieving greater clarity and stability.

## MANAGEMENT OF DISSOLVED GASES

Oxygen, carbon dioxide, and hydrogen sulfide can be precisely controlled to meet oenological and market requirements, preserving the wine's organoleptic characteristics—whether still or sparkling—and improving final product quality.

## CONCENTRATION

Forced concentration using cross-flow membranes allows a natural increase in sugar, alcohol, or other compounds, enhancing body and color, especially in young wines.

## TOTAL AND PARTIAL DEALCOHOLIZATION

The market increasingly demands efficient alcohol removal solutions that preserve wine aromas and flavors. Next-generation dealcoholization systems enable the production of authentic low- or no-alcohol wines.

## CLARIFICATION BY MEMBRANES

Ultrafiltration membranes clarify must before fermentation by removing suspended solids, tannins, and yeasts, accelerating maturation and improving wine quality.

## DECOLOURIZATION

Partial or total decolourization can be achieved using membrane systems to obtain the desired visual appearance.

## MECHANICAL CLARIFICATION BY CENTRIFUGATION

Preliminary mechanical clarification, before and after fermentation, removes impurities that could affect subsequent processing steps.

## FINAL FILTRATION

Absolute filter cartridges ensure the removal of microbiological contamination before bottling, extending shelf life.

## WATER TREATMENT FOR BOTTLING LINES AND EQUIPMENT CLEANING

Chemical and biological treatment of washing water ensures hygiene, prevents cross-contamination or refermentation, and reduces biofilm formation.

## RECOVERY OF THE CO<sub>2</sub> FROM FERMENTATION GASES

CO<sub>2</sub> produced during wine and beer fermentation is food-grade and valuable. Maximizing its recovery allows reuse, reducing costs and environmental impact.

# TECHNOLOGIES

## LEGEND



WINE  
Winemaking systems  
and equipment



BEVERAGE  
Beverage production  
systems and equipment



BEER  
Brewing systems  
and equipment



PROCESS WATER  
Water treatment systems

## SEPARATION



ULTRAFILTRATION NextUltra®



CROSS-FLOW FILTRATION NextFlow



MICROFILTRATION



REVERSE OSMOSIS NextSep®



EquiFree® WINE DEALCOHOLIZATION



SepFree® BEER DEALCOHOLIZATION



SPX Flow® CENTRIFUGES

## MANAGE

### GAS



EquilibriO2® WINE



EquiBrew® BEER



EquiBrew® DEOX

### STABILIZATION



ION-EXCHANGE RESINS NextStab



MICRO-OXYGENATION Next Micro XT

ELECTRODIALYSIS SYSTEMS - Mega

RECOVERY OF PROCESS WATER & CO<sub>2</sub>

## RECOVERY



Next R-CO<sub>2</sub>

## SANITISING

NEXT CLEAN 360° - CLEANING NOZZLES

NEXTO3Mobile - OZONE

# RECOVERY OF PROCESS WATER

Climate change is affecting the availability of water resources. It has therefore become a priority to recover, treat, and directly reuse process and wash water, which is often discharged as wastewater.

## BENEFITS OF IMMEDIATE RECOVERY

- **Reduction of the corporate water footprint and improved sustainability**
- **Lower costs for mains water supply and wastewater treatment**
- **Mitigation of wastewater discharge peaks relative to sewage system capacity**



## CO<sub>2</sub> RECOVERY

**CO<sub>2</sub> is becoming increasingly critical for the beverage industry.** On one hand, fermentation emissions increase environmental impact; on the other, market shortages drive up costs, reduce purity, and make supply so difficult that both large and small companies are often forced to halt production.

The solution is to recover as much fermentation CO<sub>2</sub> as possible and reuse it directly within the facility, addressing both challenges simultaneously.

Vinext offers systems for the recovery and direct reuse of fermentation CO<sub>2</sub>, specifically designed for wineries and breweries. These systems are easy to manage, custom-sized, and operate with sustainable costs.



**EACH PLANT IS DIFFERENT AND EACH PRODUCTION PROCESS HAS SPECIFIC REQUIREMENTS.**  
OUR TECHNICAL DEPARTMENT WILL OPTIMIZE SOLUTIONS FOR EACH CUSTOMER BASED ON:

- 1 \_\_\_\_ **Type of water and volumes to be treated**
- 2 \_\_\_\_ **Recovery efficiency required**
- 3 \_\_\_\_ **Presence or absence of purification systems**
- 4 \_\_\_\_ **Integration with existing water storage and treatment systems**

Vinext offers **custom-designed** water recovery, treatment, and reuse systems, engineered and manufactured to meet customer requirements. These systems can be financed through national and European funding programs and are **certified according to Industry 4.0 and 5.0 standards.**



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

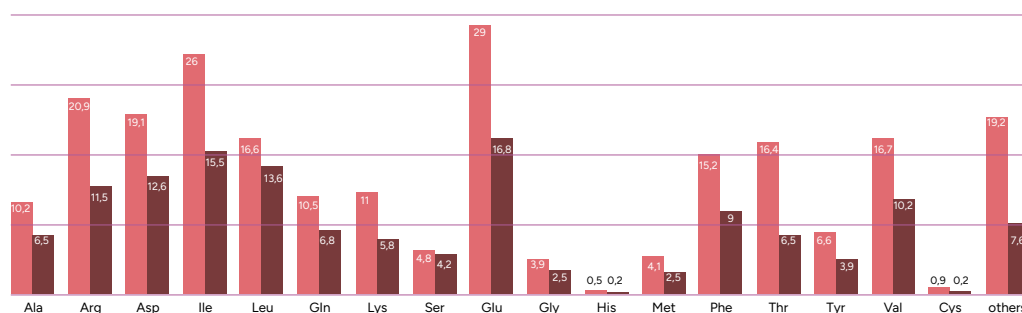
| Product                        | Wine type                                      | Benefits                                                                                                                                       | APA with addition of 10 g/hl | Amino acids | Temperature range   |
|--------------------------------|------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|-------------|---------------------|
| <b>NutriNext Balance</b>       | Any wine                                       | Amino nitrogen, adsorbent hulls, trace elements                                                                                                | 6 mg/l                       | 6,5 – 8%    | 25%  0,2% 74,8%     |
| <b>NutriNext Thiol</b>         | 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%                |
| <b>NutriNext Rosé</b>          | Rosé wines                                     | Extremely rich in amino acid aroma precursors. Amino nitrogen, trace elements                                                                  | 13 mg/l                      | 18%         | 100%                |
| <b>NutriMix Balance</b>        | Any wine                                       | Autolysate of inactivated yeast cells, ammonium phosphate dibasic — DAP — and thiamine                                                         | --                           | --          | 10%  0,2% 47,8% 42% |
| <b>NutriMix Emergency</b>      | 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%                 |
| <b>NutriPure YAL</b>           | Any wine                                       | AUA-grade autolysed yeast for oenological use. Amino nitrogen, trace elements, aroma precursors                                                | 10 mg/l                      | 10%         | 100%                |
| <b>NutriPure YCW</b>           | Any wine                                       | Yeast cell walls with detoxifying effect. Release of mannoproteins                                                                             | 2 mg/l                       | 0,6 – 1,4%  | 100%                |
| <b>APlus EXTRA</b>             | Any wine                                       | Highly concentrated autolysate in amino acids and vitamins                                                                                     | 30 mg/l                      | 42 – 45%    | 100%                |
| <b>NEW APlus EXTRA Bouquet</b> | Any wine                                       | Extremely concentrated autolysate in amino acids + 3% GSH                                                                                      | 30 mg/l                      | 42 – 45%    | 100%                |
| <b>NutriSal e NutriSal DAP</b> | 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  $\beta$ -1,3 and  $\beta$ -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 SO<sub>2</sub>, 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 SO<sub>2</sub> 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 SO<sub>2</sub>, 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 SO<sub>2</sub> USE SO FAR?  
WANT YOUR LOW-SO<sub>2</sub> WHITE WINE TO STAY STABLE OVER TIME?*

**NextProtection White ZERØ** is a powerful SO<sub>2</sub>-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 SO<sub>2</sub>, it provides the maintenance of the free fraction for much longer.

## NextProtection Red ZERØ

*DO YOU WANT TO PRODUCE A RED WINE WITH LOW SO<sub>2</sub> 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 SO<sub>2</sub> 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 SO<sub>2</sub>, 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



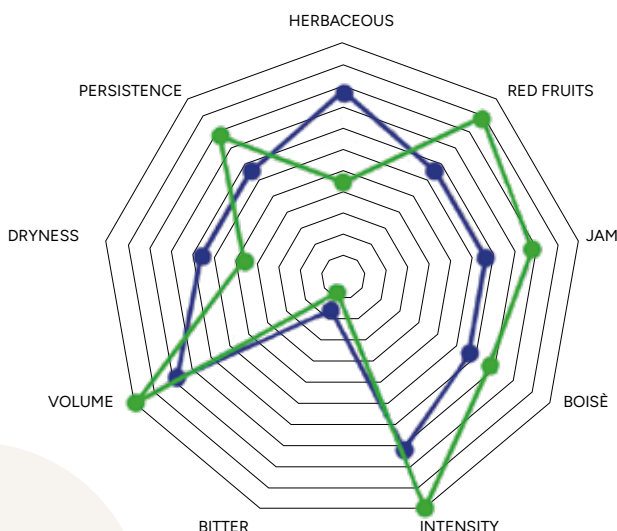
IS THE MARKET ASKING FOR INTENSELY FRUITY RED WINES?  
DO YOU NEED TO MAKE A MODERN ROSÉ?

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 <b>ElleGal</b>                |                                                                                                                                                                                     | Liquid gallnut tannin                                     | Antioxidant. Laccase stop. Easy-to-use liquid                            | Neutral, protects aromas and must colour                                               |
| TanNext <b>ElleFix</b>                |                                                                                                                                                                                                                                                                      | Ellagic and condensed liquid tannin                       | Antioxidant. Fixes colour and structure. Easy-to-use liquid              | Neutral, fresh oak                                                                     |
| <b>NEW</b> TanNext <b>Elle Fruity</b> |                                                                                                                                                                                                                                                                      | Ellagic and condensed liquid tannin                       | Roundness and red fruit notes                                            | Strong enhancement of red fruit aromas                                                 |
| TanNext <b>Liquid Grape</b>           |                                                                                                    | 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 <b>Liquid Oak</b>             |                                                                                                                                                                                                                                                                      | French oak, liquid and toasted                            | Aromatic impact; elegance on the palate                                  | Soft French oak notes, vanilla, toasted hazelnut                                       |
| TanNext <b>Yellow</b>                 |                                                                                                                                                                                     | Pure gallnut tannin                                       | Antioxidant. Laccase stop                                                | Neutral, protects aromas and must colour                                               |
| TanNext <b>Yellow Plus</b>            |                                                                                                    | Pure gallnut tannin                                       | Antioxidant. Laccase stop. Structure and freshness for white wines       | Neutral, protects aromas and must colour                                               |
| TanNext <b>Bordeaux</b>               |                                                                                                                                                                                     | Ellagic and condensed tannin                              | Fixes colour; structure on the palate                                    | Neutral, fresh oak                                                                     |
| TanNext <b>Structure</b>              |                                                                                                    | French oak, low toast                                     | Fixes colour; structure and grit on the palate                           | Sweet oak, aromatic openness                                                           |
| <b>NEW</b> TanNext <b>MCX</b>         |                                                                                                                                                                                                                                                                      | Quebracho, grapeseed and skin                             | Fixes colour; aromatic improvement                                       | Red fruit notes, elegance on the palate                                                |
| TanNext <b>EXT</b>                    |                                                                                                                                                                                     | 50% French oak, 50% grapeseed                             | Fixes colour; structure on the palate; taste balance                     | Fruity, very elegant and structured on the palate                                      |
| TanNext <b>Allier</b>                 |                                                                                                                                                                                 | French oak, medium toast                                  | Boisé character, with respect for the wine                               | Sweet on the nose, delicate notes of vanilla and toasted hazelnut                      |
| TanNext <b>French Vanilla</b>         |                                                                                                                                                                                                                                                                                                                                                   | French oak, medium-high toast                             | Toasted character; sweetness and vanilla                                 | Vanilla, almond and toasted hazelnut                                                   |
| TanNext <b>American Oak</b>           |                                                                                                                                                                                                                                                                                                                                                   | American oak, medium toast                                | Aromatic intensity; sweetness on the palate                              | Whisky lactone, coconut and vanilla. Sweetness and taste persistence.                  |
| TanNext <b>Exclusif</b>               |                                                                                                                                                                                                                                                                | American oak, medium toast                                | Aromatic intensity; sweetness on the palate                              | Strong aromatic contribution, complexity, perfection, chocolate and vanilla            |
| TanNext <b>Révélation</b>             |                                                                                                                                                                             | Blend of condensed tannins                                | Revitalises and enhances aromas                                          | Complex and distinctive aroma — a unique style                                         |
| Révélation <b>Rosé</b>                |                                                                                                                                                                                                                                                                                                                                                   | Condensed tannin                                          | Increases aromatic intensity                                             | Intense balsamic and red fruit notes                                                   |
| Révélation <b>Sparkling</b>           |                                                                                                                                                                             | Condensed tannin                                          | Freshness and longevity. Strong antioxidant                              | Fresh, slightly balsamic notes                                                         |
| TanNext <b>White Intense</b>          |                                                                                                                                                                             | Blend of condensed tannins                                | Maintains and restores freshness in white wines                          | Delicate white flower notes. Delicate on the palate                                    |
| TanNext <b>Red Intense</b>            |                                                                                                                                                                                                                                                                | Blend of ellagic tannins                                  | Enhances fruity notes; volume on the palate                              | Red fruit notes                                                                        |
| Révélation <b>Citrus</b>              |                                                                                                                                                                                                                                                                | Condensed tannin from citrus extract                      | Aromatic freshness; elegance on the palate                               | Citrus notes, cedar, lemon, white flowers                                              |
| TanNext <b>CT</b>                     |                                                                                                                                                                             | Ellagic tannins                                           | Freshness on the nose                                                    | Citrus notes. Versatility on the palate                                                |
| TanNext <b>Grape Seed</b>             |       | Fixes colour; aromatic improvement                        | Structure; fixes colour                                                  | Neutral, increases structure and taste harmony                                         |
| TanNext <b>Grape Skin</b>             |                                                                                                                                                                                                                                                                | Grape skin tannin and white acacia extract                | Structure, taste balance and fruity enhancement                          | Freshness, enhancement of aromatic notes. Tannic structure on the palate               |
| <b>NEW</b> TanNext <b>Sucrées</b>     |                                                                                          | 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 <b>Animé</b>                  |                                                                                          | 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                                                                                                                                                                                                                                                      |
|---------------------------------------------------|-----------------------|-----------|---------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>NextWood FNT</b>                               | Natural French oak    | 36 months | Untoasted                             | <ul style="list-style-type: none"> <li>• Enhancement of fresh and fruity aromas</li> <li>• Reduction of herbaceous notes</li> <li>• Antioxidant</li> <li>• Colour fixation</li> </ul>                                                                                       |
| <b>NextWood ANT</b>                               | Natural American oak  | 36 months | Untoasted                             | <ul style="list-style-type: none"> <li>• Enhancement of fresh and fruity aromas</li> <li>• High tannin release</li> <li>• Reduction of herbaceous notes</li> <li>• Antioxidant</li> <li>• Colour fixation</li> </ul>                                                        |
| <b>NextWood Extra Fruity</b>                      | Natural Hungarian oak | 36 months | Untoasted                             | <ul style="list-style-type: none"> <li>• Intense fruity notes of red berries</li> <li>• Low tannin release</li> <li>• Reduction of vegetal notes</li> </ul>                                                                                                                 |
| <b>NextWood Floreal</b>                           | Natural American oak  | 36 months | Untoasted                             | <ul style="list-style-type: none"> <li>• Intense floral and white fruit notes</li> <li>• Very low tannin release</li> <li>• Suitable for white and rosé wines</li> </ul>                                                                                                    |
| <b>NextWood Fr Medium</b>                         | French oak            | 36 months | Medium toasting                       | <ul style="list-style-type: none"> <li>• Improvement of volume and structure</li> <li>• Improves aromatic complexity with vanilla and hazelnut notes</li> <li>• Reduction of vegetal notes</li> </ul>                                                                       |
| <b>NextWood USA Medium</b>                        | American oak          | 36 months | Medium toasting                       | <ul style="list-style-type: none"> <li>• Improvement of volume and structure</li> <li>• Enhancement of fresh and fruity aromas</li> <li>• Improves aromatic complexity with vanilla, light spice and coconut notes</li> </ul>                                               |
| <b>NextWood Fr High</b>                           | French oak            | 36 months | High toasting                         | <ul style="list-style-type: none"> <li>• Cocoa, toasted coffee, slight liquorice note</li> <li>• Volume and softness</li> </ul>                                                                                                                                             |
| <b>NextWood USA High</b>                          | American oak          | 36 months | High toasting                         | <ul style="list-style-type: none"> <li>• Strong increase in aromatic intensity, with chocolate and toasted almond notes</li> <li>• Improves volume and softness on the palate</li> <li>• Reduction of vegetal notes</li> <li>• Improves the wine's taste balance</li> </ul> |
| <b>NEW</b> <b>NextWood Special White Delicate</b> | French oak            | 48 months | Hydro-toasting, light toasting        | <ul style="list-style-type: none"> <li>• Great aromatic and taste complexity</li> <li>• Delicate hazelnut and fresh oak notes</li> <li>• Soft and elegant tannins</li> </ul>                                                                                                |
| <b>NEW</b> <b>NextWood Special White Intense</b>  | French oak            | 48 months | Hydro-toasting, light-medium toasting | <ul style="list-style-type: none"> <li>• Great aromatic and taste complexity</li> <li>• Delicate vanilla, toasted almond and pastry notes</li> <li>• Soft and elegant tannins</li> </ul>                                                                                    |
| <b>NextWood Super Sweet</b>                       | American oak          | 48 months | Hydro-toasting, medium toasting       | <ul style="list-style-type: none"> <li>• Aromatic intensity and sweetness, with vanillin notes and light coconut accents</li> <li>• Soft and enveloping tannins; improves roundness and volume on the palate</li> </ul>                                                     |
| <b>NextWood DTS M-3</b>                           | French oak            | 60 months | Double toasting, medium toasting      | <ul style="list-style-type: none"> <li>• Very low tannin release</li> <li>• Improves aromatic complexity with strong vanilla and hazelnut notes</li> <li>• Reduction of vegetal notes</li> </ul>                                                                            |
| <b>NextWood DTS P-3</b>                           | French oak            | 60 months | Double toasting, high toasting        | <ul style="list-style-type: none"> <li>• Strong increase in aromatic intensity, with cocoa, toasted coffee and slight liquorice notes</li> <li>• Improves volume and softness on the palate</li> <li>• Reduction of vegetal notes</li> </ul>                                |



## 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                         |
|-----------------------------|----------------------|------------------------------------------------------------|----------------------------------------------------------|------------------------------------------------|
| <b>NextWood Equilibrato</b> | Medium toasting      | Soft, full-bodied tannins                                  | Excellent balance between fruitiness and boisé character | • Harmony and elegance                         |
| <b>NextWood Robusto</b>     | Medium-plus toasting | Significant increase in structure and volume on the palate | Intense vanilla and hazelnut aromas                      | • Robustness and intensity                     |
| <b>NextWood Intenso</b>     | High toasting        | Volume and softness                                        | Dark chocolate, cocoa                                    | • Aromatic intensity<br>• Volume on the palate |



| Type                                   | What it is                    | Seasoning | Toasting method                       | Oenological objectives                                                                                                                                                                                                                   |
|----------------------------------------|-------------------------------|-----------|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>NextWood ZIGZAG</b>                 | Oak sticks                    | 48 months | Medium toasting                       | <ul style="list-style-type: none"> <li>• Easy insertion into barriques</li> <li>• Gradual tannin release;</li> <li>• Flavour release from non-toasted wood</li> <li>• Restores a surface area equal to 20–22% of the barrique</li> </ul> |
| <b>Staves FR – USA</b><br>(900x80x6mm) | French or American oak staves | 60 months | Light, medium, plus and high toasting | <ul style="list-style-type: none"> <li>• Ideal for long ageing in vats or barrels</li> <li>• provides excellent results both in terms of balance and harmony on the palate, and in terms of aromatic intensity and complexity</li> </ul> |

| <br>RANGE OF OAK PRODUCTS<br>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 |
|----------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------|-------------------------|-----------|---------------------------------|--------------------------|-----------|----------------------|----------|
|                                                                                                                            |    |    |    |    |    | +++         | +++                     | ++        |                                 |                          | ++        | ++                   |          |
|                                                                                                                            |    |    |    |    |    | +++         | +++                     | +++       |                                 |                          | +         | +++                  | ++       |
|                                                                                                                            |    |    |    |    |    | +++         | +++                     | ++        |                                 | +                        |           | +                    |          |
|                                                                                                                            |    |    |    |                                                                                     |                                                                                     | ++          | ++                      | ++        |                                 |                          |           | ++                   | +        |
|                                                                                                                            |                                                                                     |    |    |    |    | ++          | +                       | +++       | +                               | +                        | +++       | +++                  | ++       |
|                                                                                                                            |                                                                                     |  |  |  |  | ++          | ++                      | +++       | ++                              | ++                       | +         | +++                  | +++      |
|                                                                                                                            |                                                                                     |  |                                                                                     |  |  |             | +                       | ++        | +++                             | +++                      | +         | +++                  | +++      |
|                                                                                                                            |                                                                                     |  |                                                                                     |  |  |             | +                       | ++        | ++                              | ++                       | +         | +++                  | +++      |
|                                                                                                                            |                                                                                     |  |                                                                                     |  |  |             | +                       | +++       | +                               | +                        | +++       | +++                  | +++      |
|                                                                                                                            |                                                                                     |  |                                                                                     |  |  |             | +                       | ++        | +++                             | +++                      | +         | +++                  | +++      |
|                                                                                                                            |  |  |  |  |  | +           | +                       | +++       |                                 | +++                      | +         | +++                  | +++      |
|                                                                                                                            |  |  |  |                                                                                     |                                                                                     | ++          | +                       | ++        |                                 | +                        |           | +                    | +        |
|                                                                                                                            |  |  |  |                                                                                     |                                                                                     | +           | +                       | ++        | +                               | ++                       | +         | ++                   | +        |

# 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 SO<sub>2</sub>?  
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-SO<sub>2</sub> 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 SO<sub>2</sub> 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                                                                                                                    |
|-----------------------------|--------------|-----------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
| <b>MannoNext White</b>      |              | Biological enhancer rich in reduced glutathione — GSH     | Protection against oxidation during must processing. Prevents aroma loss                                               |
| <b>MannoNext Red</b>        |              | Biological enhancer rich in cell-wall polysaccharides     | Prevents colour precipitation during fermentation. Softness on the palate                                              |
| <b>MannoNext Extra red</b>  |              | Cell-wall polysaccharides, ellagic and condensed tannins  | Colour protection and polymerisation. Structure and volume on the palate                                               |
| <b>MannoNext Surlie</b>     |              | Enzymatically treated cell walls                          | Enrichment in mannoproteins, volume and softness. Improves perlage. Sapidity                                           |
| <b>MannoNext Red Cru</b>    |              | Enzymatically treated cell walls                          | Volume and softness, reduction of astringency. Taste persistence                                                       |
| <b>NEW Next Libra Bolla</b> |              | Yeast cell-wall polysaccharides and plant polysaccharides | Improves perlage and foam retention, adds volume on the palate and extends shelf life                                  |
| <b>MannoNext Manno</b>      |              | Pure mannoproteins                                        | Volume and softness. Reduction of astringency and roughness. Improves protein and tartaric stability. Improves perlage |
| <b>Next Libra White</b>     |              | Yeast derivative rich in mannoproteins and GSH            | Increases sapidity, taste persistence and longevity                                                                    |
| <b>Next Libra Red</b>       |              | Yeast derivative and grape polysaccharides                | Increases sapidity, taste persistence and balance on the palate                                                        |
| <b>Next Libra Uma</b>       |              | Yeast derivative rich in nucleotides and mineral salts    | Sapidity, taste persistence, delicate yeast notes                                                                      |
| <b>Next Libra Gold</b>      |              | 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, SO<sub>2</sub> and temperature — for optimal results.

## OeniNext Power



*IS MALOLACTIC FERMENTATION AT RISK DUE TO EXCESSIVE ALCOHOL?  
IS SO<sub>2</sub> 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.

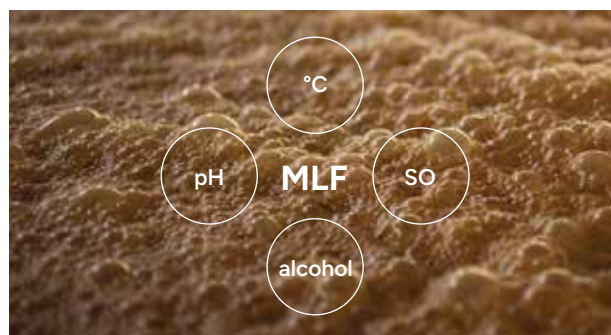
## NutriNext ML



*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.



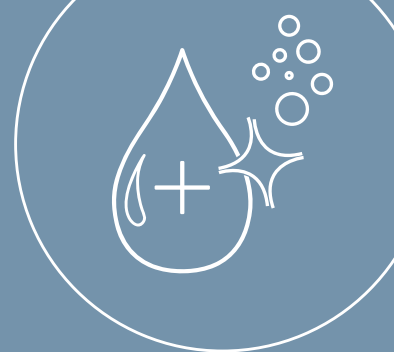
DISCOVER MORE ABOUT OUR  
RAW MATERIALS

## 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         |
|------------------------------------------------------------------------------------------------------------------------------|----------|----------------|------------------------------------------|----------------------------|
| <b>FERMENTATION AGENTS</b>                                                                                                   |          |                |                                          |                            |
| <i>FermNext range</i>                                                                                                        |          | X              | NO                                       | NO                         |
| <i>Bacteria ML Oeninext</i>                                                                                                  |          | X              | NO                                       | NO                         |
| <b>ALCOHOLIC AND MALOLACTIC FERMENTATION ACTIVATORS</b>                                                                      |          |                |                                          |                            |
| <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                         |
| <b>ACIDITY REGULATORS</b>                                                                                                    |          |                |                                          |                            |
| <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                         |
| <b>ANTIOXIDANT PRESERVATIVES</b>                                                                                             |          |                |                                          |                            |
| <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                         |
| <b>ENZYMES</b>                                                                                                               |          |                |                                          |                            |
| <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                         |
| <b>CLARIFYING AGENTS</b>                                                                                                     |          |                |                                          |                            |
| <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                         |
| <b>STABILISING AGENTS</b>                                                                                                    |          |                |                                          |                            |
| <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                  |
| <b>CHELATING AGENTS</b>                                                                                                      |          |                |                                          |                            |
| <i>Next Carbon, Next Carbon Plus, Next Carbon PLT</i>                                                                        |          | X              | NO                                       | NO                         |

# CLEANING & SANITISATION *#CLEAN*



## ALKALINE CLEANING

### Next Dek

*DO YOU NEED TO USE A "SODA-BASED" ALKALINE DETERGENT?*

Caustic soda remains essential for the food and beverage sector. This is a concentrated alkaline product which, in addition to its very high causticity, has strong wetting and sequestering properties, making rinsing easier without leaving residues.

### Next Dek Liquid

*ARE YOU LOOKING FOR A HIGHLY CONCENTRATED, LOW-FOAMING, LIQUID CAUSTIC DETERGENT?*

Concentrated and effective, it is suitable for cleaning tanks, piping, equipment and CIP systems, both closed-loop and single-use. It is one of our flagship products: a formulation that provides easy rinsing, very low foaming and no residues.

### Next Eco Dek Liquid

*WANT TO SAVE WATER, REDUCE WASTEWATER LOAD AND IMPROVE SUSTAINABILITY?*

Unlike standard products on the market, it contains neither EDTA nor phosphonates, which are non-biodegradable and therefore highly polluting. Thanks to its formulation, which combines the action of caustic soda and caustic potash, blended with plant-based surfactant, it is more effective and rinses faster than a standard soda-based alkaline detergent, helping you save both water and time.



### Next Dek Foam

*DIFFICULT-TO-CLEAN AREAS INSIDE TANKS, ON THE OUTSIDE TANKS AND BOTTLING LINES, OR PARTICULARLY STUBBORN SOIL?*

Here is a soda-based alkaline foam detergent, ideal for vertical surfaces and particularly difficult-to-clean areas, such as cooling plates and valves/pipes inside tanks, the exterior of bottling lines and bottle-warming tunnels.

### Caustic Soda - Liquid and Flakes

Base products available in various concentrations and packaging formats.

## ACID CLEANING

### Next Acid FX

Low-foaming acid descaler. Useful for removing inorganic residues from tanks and piping, ideal also for CIP systems. It removes limescale deposits and leaves stainless steel bright.

### Next Acid Foam

Foaming acid descaler ideal for vertical surfaces, the exterior of bottling lines and bottle-warming tunnels. Eliminates limescale deposits with ease even in the difficult to access places. Just let it work and the rinse.

## ENZYMATIC DETERGENTS

### Next Dek Zyme

Enzymatic detergent for cleaning filters and membranes. Liquid enzyme-based detergent for deep cleaning of all types of membranes used in the food, dairy, and beverage bottling industries (UF, MF, NF, RO).

Also effective for fillers and pipelines.



## DETERGENTS FOR MICROFILTRATION AND ULTRAFILTRATION MEMBRANES, TANGENTIAL FLOW FILTERS AND REVERSE OSMOSIS SYSTEMS

### Next Dek Alkaline UF

NEW FORMULATION

Specific alkaline detergent for ultrafiltration and microfiltration membranes and cross-flow filters.

### Next Dek Acid UF

NEW FORMULATION

Strong acid-based product. Specifically designed for intensive cleaning of ultrafiltration and microfiltration membranes. Suitable for removing residues of inorganic origin and limescale. Suitable for cleaning membrane filtration systems.

### Next Zyme UF

Enzymatic detergent for filters and membranes. Particularly effective against colloids and cellulose-based molecules, with a specific action for restoring reverse osmosis, nanofiltration and ultrafiltration membranes.

### Next Boost

SPECIFIC ADDITIVE FOR ALKALINE SOLUTIONS

Specific coadjuvant for alkaline washing solutions. Improves detergent effectiveness in removing resistant organic soil. Suitable for cleaning membrane filtration systems (particularly cross-flow filters) throughout the food industry.

### Next AL-EQO2

Specific alkaline detergent for the hydrophobic membranes of our EquilibriO2. Useful for removing organic substances from the membrane surface. Free from surfactants and sequestering agents.

### Next AC-EQO2

Specific acid detergent/sanitiser for hydrophobic membranes of our EquilibriO2. Useful for removing inorganic residues that accumulate on the membrane surface. Free from surfactants and sequestering agents.

## CHLORINATED DETERGENTS

### Next San Plus

VUOI DETERGERE E SANIFICARE IN UN PASSAGGIO UNICO?

Liquid alkaline chlorinated formulation designed for superior cleaning performance.

Highly effective in both manual and automated washing systems. Powerful performance and excellent value.

### Next San Foam

WANT TO CLEAN AND SANITISE HARD-TO-REACH SURFACES OR THE EXTERNAL WALLS OF TANKS AND BOTTLING LINES IN A SINGLE STEP?

Chlorinated alkaline foaming formulation, ideal for cleaning, whitening and sanitising all in one.

## SANITISERS

### Next PerOx

PERACETIC ACID AND HYDROGEN PEROXIDE

NEED CONSTANT SANITISATION FOR YOUR BOTTLING LINE? NO COMPROMISES ON HYGIENE?

Peracetic acid and hydrogen peroxide-based solution. It maintains a high concentration of active ingredients for a long time. It provides the sanitisation you need for your tanks and bottling line.

### Next OXY CITR

PERCITRIC ACID

NEED AN ODOUR-FREE SANITISER?

Percitric acid-based solution. Suitable for daily sanitisation treatments. Useful also as for neutralising after the alkaline detergent and caustic soda.

## HYDROGEN Peroxide

Basic product, hydrogen peroxide available in various concentrations. Supplied in cans, drums and IBCs.

## SODIUM Hypochlorite

Basic liquid product available in various concentrations. Supplied in cans, drums, and IBCs.

### Next BiOx®

Chlorine dioxide-based sanitiser.





### WHAT IS IT?

**Next BiOx®** is a liquid stock solution, 99.9% pure and stable at 0.3%: simply dilute it in water to obtain the required working concentration. It does not require generators, which can be unstable and costly; it can be dosed into the water system using simple pumps and stored safely. Its handling is comparable to sodium/calcium hypochlorite and chlorine-based derivatives.

### CHLORINE DIOXIDE IS NOT CHLORINE

Chlorine dioxide differs from chlorine both in its chemical structure and in its reaction mechanism. Used for water potabilisation since 1943, it acts by oxidation: it breaks down cell membranes and reacts with amino acids.

It is also effective against viruses — by inhibiting protein synthesis — and protozoa, at lower concentrations than other disinfectants. Compared with chlorine, it reduces the risks associated with microbial and chemical contamination, generates very few by-products and is up to 2.5 times more effective across a broad spectrum, requiring lower doses and shorter contact times.

- **BY-PRODUCTS:** its high purity almost completely reduces THMs, chlorites and chlorates, which are typical of chlorine and gas-phase activated chlorine dioxide.
- **BIOFILM:** together with ozone, it is the only molecule capable of breaking down biofilm and preventing its regrowth, one of the main sources of contamination.
- **CORROSIVENESS:** stable concentration at 0.3% — 3,000 mg/L → allowing controlled dosing and low impact on pipework.



|                           | Next BiOx®                                                                  | Chlorine                                                                                            | Ozone                                                                                              | Peracetic Acid                                                            |
|---------------------------|-----------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|
| <b>Biofilm</b>            | High eradication level                                                      | Poor efficacy                                                                                       | High level                                                                                         | No efficacy                                                               |
| <b>pH Range</b>           | Effective from 4 to 10                                                      | Effective between 6.5 and 7.5                                                                       | Not affected                                                                                       | Acetic acid and oxygen                                                    |
| <b>By-products</b>        | AOX, chlorites and chlorates in negligible quantities                       | THMs, AOX, HAAs, chlorites and chlorates in high quantities                                         | None                                                                                               | Decomposes explosively if rapidly heated, non-usable above 30°C           |
| <b>Ammonia</b>            | No interference                                                             | Reacts, forming chloramines                                                                         | Degrades it within certain limits                                                                  | Does not react                                                            |
| <b>Efficacy</b>           | High biocidal power; virucidal, sporicidal, algicidal and fungicidal action | Discrete biocidal action; poor virucidal activity and low algicidal activity at high concentrations | High biocidal power; virucidal, sporicidal, algicidal and fungicidal action                        | Biocidal action only at high concentration                                |
| <b>Corrosion</b>          | Low level                                                                   | High level                                                                                          | High level in gaseous phase, low level as ozonated water                                           | High level, also on stainless steel                                       |
| <b>Stability in water</b> | Up to 72 hours at temperatures below 45°C                                   | Up to 6 hours at temperatures below 30°C                                                            | Minimal, a few minutes                                                                             | Maximum 24 hours in water at 35°C                                         |
| <b>Sanitisation time</b>  | 1–10 minutes                                                                | 30–60 minutes                                                                                       | In gaseous phase, several hours depending on the volumes treated; as ozonated water, a few minutes | > 10 minutes                                                              |
| <b>After treatment</b>    | Tasteless and odourless water                                               | Alters the taste and odour of water                                                                 | Tasteless and odourless water; improves surrounding air quality                                    | Colourless; with a pungent odour; alters the taste, pH and odour of water |

## MICROBIOLOGICAL BENEFITS

- Fast and effective biocidal action, active at pH 4 to 10
- Powerful oxidising and disinfecting action, up to 10 times higher than acidified sodium chlorite
- Eliminates biofilm without creating resistance
- Kinetic reduction after the 30th day

## ENVIRONMENTAL BENEFITS

- Chlorates/chlorites almost absent
- Lower accumulation of bound chlorine
- Treated water is colourless and odourless
- No formation of trihalomethanes, haloacetic acids, Mutagen-X and AOX

## ECONOMIC BENEFITS

- Low volumes and low working concentrations
- No investment in generators
- No changes required to the system, other than the dosing pump
- No additional certification or specialised personnel required

## COMPLIANCE

**Next BiOx®** complies with NSF, USDA and FDA standards in the USA and with European standard EN 12671 for potable water quality. It is also fully compliant with Regulation (EU)

No. 528/2012 on biocides; the product has been notified to ECHA — European Chemicals Agency — with safety and environmental impact assessment.

## SOME APPLICATIONS IN WINE, BEER AND BEVERAGE



| Applicazione                                              | ppm consigliati di Next BiOx® | Modo di utilizzo                                                                                                                                                                                                            |
|-----------------------------------------------------------|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Sanitisation of stainless-steel tanks</b>              | 10–30 ppm — 0.3–1%            | Introduce the diluted solution into the tank to be sanitised and circulate it using the pump in closed loop for at least 10 minutes. Rinse with water. Can also be used with cleaning heads for water saving and hydrojets. |
| <b>External washing of tanks and floors</b>               | 15–60 ppm — 0.5–2%            | Spray the diluted solution using a pressure washer or hand pump. Wait 2 to 15 minutes depending on the required quantity of dirt. Rinse with water. Use a hydrojet for floor cleaning.                                      |
| <b>Pipework sanitisation</b>                              | 10–30 ppm — 0.3–1%            | Pass the sanitising solution through the pipework. Rinse with water.                                                                                                                                                        |
| <b>BIOFILM removal from pipework and equipment</b>        | 20–100 ppm — 0.6–3.3%         | Soaking or single-use washing; dose and protocol depend on the condition of the equipment.                                                                                                                                  |
| <b>Disinfection of bottling lines</b>                     | 1–15 ppm — 0.03–0.5%          | Soaking or single-use washing; dose and protocol depend on the condition of the equipment. Soaking while the line is stopped/in machine downtime.                                                                           |
| <b>Cleaning and sanitisation of cellars and equipment</b> | 10–30 ppm — 0.3–1%            | Spray and rinse. For optimal results, wait at least 5 minutes before rinsing.                                                                                                                                               |
| <b>Disinfection of bottles and kegs</b>                   | 10–30 ppm — 0.3–1%            | Spray or immersion, then rinse.                                                                                                                                                                                             |
| <b>Removal of mould from walls and surfaces</b>           | 30–100 ppm — 1–3.3%           | Spray. If the container remains exposed to sunlight for at least 30 minutes, rinsing is not required, as the product is photosensitive.                                                                                     |

## WATER POTABILISATION

**Next BiOx®** is already used in both industrial and civil applications as a potabilising agent for water intended for human and animal consumption, as well as for use as an ingredient in the food sector. Thanks to its powerful biocidal action and its ability to oxidise metals — particularly iron and manganese — it ensures pure, sanitised water that complies with Italian and European regulations. It is suitable for the treatment of well water, tank water or mains water, including water that does not meet production requirements. It can be dosed using VINEXT systems, which can be sized according to requirements and monitored remotely.

## WASTEWATER TREATMENT

**Next BiOx®** is effective in wastewater treatment, reducing the microbial load before discharge into the sewer system or into surface waters. It can reduce BOD by up to 70% and COD by up to 50%, lower bacterial load and oxidise metals, making them easier to remove. It also mitigates unpleasant odours from sludge, improving the quality of discharge into the public sewer network and/or surface water bodies.

## APPLICATIONS IN THE FOOD AND FRUIT & VEGETABLE SECTORS

| Applicazione                             | Metodo                                                     | Dose*                                                                                                                         |
|------------------------------------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
| <b>Slaughterhouses</b>                   | Sanitisation of carcasses and cutting lines                | 200 ppm applied 10–12 minutes before evisceration                                                                             |
|                                          | Meat sanitisation                                          | 200 ppm/kg of meat; spray the solution                                                                                        |
| <b>Poultry</b>                           | Drinking water                                             | Dose and contact time depend on the specific application                                                                      |
|                                          | Egg handling and storage areas                             |                                                                                                                               |
|                                          | Nursery and hatching areas                                 |                                                                                                                               |
|                                          | Egg disinfection                                           |                                                                                                                               |
|                                          | Carcass sanitisation                                       |                                                                                                                               |
|                                          | Slaughterhouse disinfection                                |                                                                                                                               |
| <b>Fish sector</b>                       | Farming: tanks, feed disinfection, algae prevention        | 0.1 ppm in water; 20 ppm for tank cleaning                                                                                    |
|                                          | Water for ice production                                   | 0.3 ppm                                                                                                                       |
|                                          | Surfaces in fish markets                                   | 20 ppm                                                                                                                        |
|                                          | Water for carcass cleaning                                 | 0.2 ppm                                                                                                                       |
| <b>Fruit &amp; vegetable sector</b>      | Washing tanks and bin unloading                            | Permanent residue between 0.2 and 0.5 ppm; dosage and contact time depend on the microbiological load of the incoming product |
|                                          | Handling surfaces                                          | 5 ppm                                                                                                                         |
| <b>Pasta, bakery and pastry products</b> | Equipment sanitisation                                     | 10–30 ppm — 0.3–1%                                                                                                            |
|                                          | Sanitisation of hoppers, cutters and blades                | 2–10 ppm — 0.05–0.3%                                                                                                          |
|                                          | Sanitisation of workbenches and surfaces                   | 2–10 ppm — 0.05–0.3%                                                                                                          |
|                                          | Floor sanitisation                                         | 15–60 ppm — 0.5–2%                                                                                                            |
| <b>Greenhouses</b>                       | Internal structures, drip trays, pots, cloths and trolleys | 5–25 ppm depending on the type of equipment/surface                                                                           |
|                                          | Continuous misting for the control of pathogens and spores | 10 ppm max                                                                                                                    |

\* Dosages and contact times should be customised according to the customer's specific requirements.



## AGRO DIVISION



SEE MORE



## THE WATER RESERVE FOR YOUR VINEYARD

### SUPERABSORBENT POLYMERS

#### WHAT ARE THEY?

Superabsorbent polymers are materials capable of absorbing water up to 150–200 times their own weight. Excess water from rainfall or irrigation is absorbed by the material and released according to the plant's needs.

**PolyGreen®** acts both as a water reservoir and as a drainage aid in the event of excessive water accumulation (e.g. during particularly rainy seasons).

Thanks to the mechanical action of the polymer, the soil becomes better aerated.

Since its absorption capacity does not alter the soil's intrinsic chemical characteristics, **it can be used as a technical input in Organic Farming.**



### PHYSICAL AND CHEMICAL CHARACTERISTICS



**COMPOSITION** / Potassium polyacrylate



**ABSORPTION CAPACITY**

2 g of **PolyGreen®** absorb up to:

- 200 ml of distilled water
- 150 ml of well water (20°F)



**DURATION** / 4 years in the soil



**RELEASE TIME**

The hydration effect can last up to 20–30 days, depending on weather conditions, soil type, and plant requirements.



**LEAVES NO RESIDUES IN THE SOIL**  
**COMPLETELY BIODEGRADABLE**

### BENEFITS FOR THE FARM

- **Increased soil water-holding capacity and water savings**
- **Reduced frequency and duration of artificial irrigation interventions**
- **Improved soil softness and structure thanks to hydration–dehydration cycles**
- **Reduced erosion phenomena thanks to its sponge-like action**
- **Enhanced uptake of nutrients naturally present in the soil**

### HOW DOES IT WORK?

10 g of **PolyGreen®**  
can retain almost  
1 litre of water



**NON-TOXIC**  
FOR PLANTS  
AND SOIL ORGANISMS  
(CERSAA)

### COMPLIANCE DECLARATION

Registered with the Italian Ministry of Agricultural Policies in the register of products with specific action on the soil – ion-exchange resins.

### PACKAGEING AND STORAGE CONDITIONS

**PolyGreen®** is available in 1 kg, 5 kg, and 10 kg packs. Store in a cool, dry place. Protect from moisture.

# VINEYARD FIELD TRIALS

## RESULTS

- More developed and open leaves
- More open petiolar sinuses
- Rapid growth of apical meristems
- Improved vegetative growth



## NURSERY APPLICATIONS

### Bare-root vines

Study carried out by Vinext in collaboration with VCR Rauscedo.

### Potted grapevine

rootstocks (VCR Rauscedo): Trials conducted at VCR facilities using pots employed for a University of Padua degree thesis.



## THE VERSATILITY OF PolyGreen® IN THE VINEYARD

### USES AND APPLICATIONS

### CROP

Wine grapes (new and existing vineyards)

Wine grapes (replacement vines / missing plants)

### APPLICATION RATE

90–150 kg/ha, incorporated into the soil using seed drills or fertilizer injectors

20–30 g per plant, spread at the bottom of the planting hole

### BENEFIT

Reduced water and moisture loss, increased drought resistance

Up to 90% reduction in plant mortality

## EXISTING VINEYARDS

### PRODUCT INCORPORATION INTO THE SOIL

- INCORPORATION ALONG THE ROW  
(max. 40 cm from the base of the vine)

**Mechanical application:**  
fertilizer incorporators and rippers

- INTRA-ROW INCORPORATION  
(to increase water availability and to absorb excess water during periods of heavy rainfall, thereby preventing root anoxia and the formation of puddles and channels that hinder tractor passage)

**Mechanical application**



## NEW PLANTINGS / REPLACEMENT VINES

### PRODUCT INCORPORATION INTO THE SOIL

- INCORPORATION ALONG THE ROW  
after ploughing and harrowing, before row marking or before planting operations

**Mechanical application:** fertilizer incorporators

- INCORPORATION DIRECTLY INTO THE PLANTING HOLE  
or by using an injection lance

**Manual application**

## WHAT IS IT?

**Disinfectant treatment for microorganisms** (fungicidal, virucidal, bactericidal, and spore-inactivating), with a **strong oxidizing action on metals and chemical residues**.

Concentrated solution of stabilised chlorine dioxide, xanthan gum, and zeolite.

## FEATURES

- LEAVES NO RESIDUES: IT IS FULLY BIODEGRADABLE
- VERY BROAD MICROBIOLOGICAL AND CHEMICAL SPECTRUM OF ACTION
- DOES NOT FORM HAZARDOUS MOLECULES
- DOES NOT PROMOTE RESISTANCE PHENOMENA

## HOW DOES IT WORK?

The disinfecting and **oxidizing properties** are well established. It acts by attacking the **cell membranes** until they rupture, thereby destroying and killing the cell.



## VINEYARD APPLICATION

**BOTRYTIS, DOWNY MILDEW, POWDERY MILDEW, BLACK ROT**

*No phytotoxicity / No effects on phenotype or phenological stages*

## LOVE THE ENVIRONMENT AND YOUR GRAPES

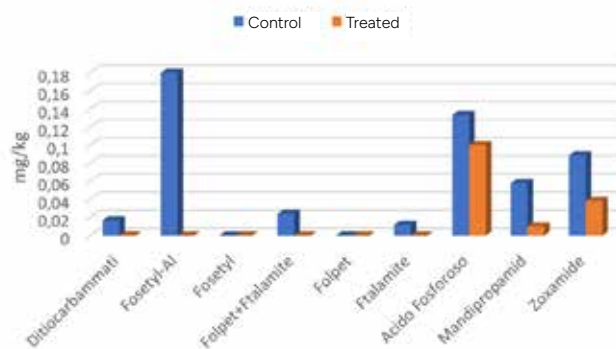
### DRASTICALLY REDUCES

- PESTICIDES
- TOXINS
- METABOLITES
- OCHRATOXIN

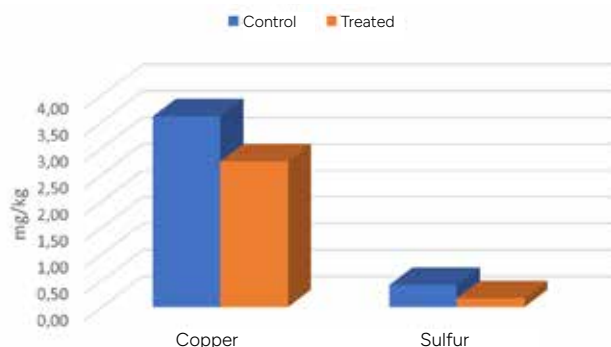


*Elimination of multiple residues in conventional and organic farming through pre-harvest washing treatments.*

Multi-residue removal



Sulfur and Copper Removal



## PACKAGEING AND STORAGE CONDITIONS

IDROVITIS® is available in 10 L and 25 L containers. Store in a cool place, protected from light.



UNTREATED  
CLUSTERS  
WITHOUT IDROVITIS®



TREATED  
CLUSTERS  
WITH IDROVITIS®

# INHIBITS THE ESCA DISEASE COMPLEX

## PROGRESSIVE ISOLATIONS

This type of analysis makes it possible to understand how deeply pathogens are able to penetrate progressively into plant tissues. It also allows determination of whether the same pathogens are consistently present throughout sequential sections of the same tissue, or whether multiple pathogens coexist (synergistic pathogenic action).

**Monte Vegro Corvina:** No significant difference was observed between Trichoderma and **IDROVITIS®**, indicating a similar effect on the Esca Disease Complex. However, unlike Trichoderma, **IDROVITIS®** does not inhibit beneficial microorganisms.

**Altri casi:** A significant difference was observed between **IDROVITIS®**-treated and untreated samples. **IDROVITIS®** reduced pathogen spread, and no Esca Disease Complex fungi were detected, even in deeper tissue layers.



## HOW IS IT USED?

### DOSE / 100 L WATER

1 Lt

2Lt

3Lt

0.5 L / 100 L water

65 ml / L water

### SPRAYER WATER VOLUME APPLICATION

500–1000 L water/ha

200–300 L water/ha

0–200 L water/ha

Irrigation water

Equipment and machinery washing

|                                                   |          | External → Internal |         |         |              |              |
|---------------------------------------------------|----------|---------------------|---------|---------|--------------|--------------|
|                                                   |          | 1 cm                | 2 cm    | 3 cm    | 4 cm         | 5 cm         |
| <b>A</b><br>Monte Vegro<br>Corvina<br>Idrovitis   | Ap       | Ap                  | Ap      | Ap      | Ap           | Ap           |
|                                                   | Ap       | An                  | /       | /       | /            | /            |
|                                                   | /        | /                   | /       | /       | /            | /            |
|                                                   | /        | /                   | /       | /       | /            | /            |
|                                                   | Ap       | Ap                  | Ap      | Ap      | Ap           | Ap           |
| <b>B</b><br>Monte Vegro<br>Corvina<br>Trichoderma | Fus      | /                   | /       | /       | El           | /            |
|                                                   | /        | /                   | /       | /       | Np           | /            |
|                                                   | /        | /                   | /       | /       | Np           | /            |
|                                                   | Pc       | Ap                  | /       | /       | Fus          | /            |
|                                                   | /        | /                   | /       | /       | /            | /            |
| <b>C</b><br>Falesco<br>Cabernet<br>TNT            | Np + El  | Ds                  | Ds + Np | Ds + Np | Ds + Np      | Ds + Np      |
|                                                   | Np + El  | Ds + Np             | Np      | Pm      | Pm           | Pm           |
|                                                   | Np       | Ds                  | Np      | Np + El | Np + Ds + El | Np + Ds + El |
|                                                   | Np       | Pm                  | Pm      | Np + El | Np + Fus     | Np + Fus     |
|                                                   | Np + El  | Ds + Np             | Np      | Pc      | Np           | Np           |
| <b>D</b><br>Falesco<br>Cabernet<br>Idrovitis      | Np + El  | Pc                  | Np + El | Pm      | Np + Ds      | Np + Ds      |
|                                                   | Np + Ds  | /                   | /       | Np      | Np           | Np           |
|                                                   | Ds       | Ds                  | /       | /       | El           | El           |
|                                                   | Np + Ds  | Np                  | Ds      | /       | /            | /            |
|                                                   | Np + El  | Np                  | /       | /       | Np           | Np           |
| <b>E</b><br>Vivallis<br>Idrovitis                 | Np       | Np                  | Np      | /       | /            | /            |
|                                                   | Ds       | Np + Ds             | Ds      | /       | /            | /            |
|                                                   | Ds + El  | Fus                 | Np      | Np      | /            | /            |
|                                                   | Np + Ds  | Ds                  | Ds      | Np + Ds | /            | /            |
|                                                   | Np + El  | Ds                  | Np      | /       | /            | /            |
|                                                   | Np + El  | Np                  | Ds      | /       | /            | /            |
|                                                   | El       | Np                  | Np      | Np      | /            | /            |
|                                                   | Fus + Np | Np                  | Ds      | Np      | /            | /            |

#### Legend:

Ap: Aureobasidium pullulans  
An: Aspergillus niger

El: Eutypa lata  
Pc: Phaemoniella chlamydospora  
Fus: Fusarium sp.

Np: Neofusicoccum parvum  
Ds: Diplodia seriata  
Pm: Phaeoacremonium minimum



### PURPOSE

Preventive treatments

Curative (rescue) treatments

Pre-harvest grape washing

Microbiological sanitation, biofilm removal

Microbiological sanitation, oxidation of contaminants

## BENEFITS FOR THE FARM

- Acts directly on microorganisms and can be used in both preventive and curative programs.
- Very broad spectrum of action: simultaneously controls multiple critical issues.
- Leaves no residues: useful for complying with zero-residue guidelines and for protecting vineyards during pre-harvest intervals.
- Simultaneously reduces residues of plant protection products already applied.
- Very low cost per hectare.



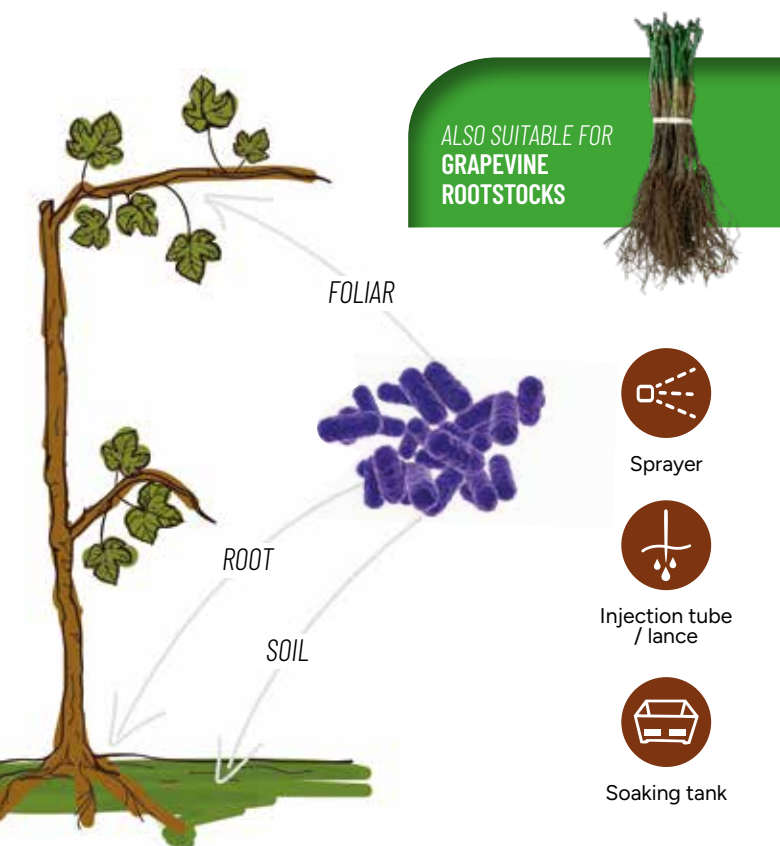
## COMPARISON WITH OTHER PRODUCTS

- SYNTHETIC PRODUCTS:** Synthetic-origin fungicides acting mainly in a PREVENTIVE manner. The most widely used commercial formulations have high per-hectare costs, induce resistance, often fail to provide adequate protection during difficult seasons, and are being progressively withdrawn by the EU.
- NATURAL PRODUCTS:** Naturally derived fungicides acting mainly in a PREVENTIVE manner. The most common commercial formulations have lower per-hectare costs but generally provide lower efficacy.
- SO-CALLED "FAITH-BASED" PRODUCTS:** Lime, calcium and magnesium oxides, kaolin, potassium bicarbonate, metabisulfite, and similar products whose efficacy has not been scientifically demonstrated.

## WHAT IS IT?

It is a blend of beneficial and effective microorganisms produced through a natural fermentation and proliferation process.

**CONTAINS:** *Bacillus subtilis*, *Bifidobacterium animalis*, *Bifidobacterium bifidum*, *Bifidobacterium longum*, *Lactobacillus acidophilus*, *Lactobacillus bulgaricus*, *Lactobacillus casei*, *Lactobacillus delbrueckii*, *Lactobacillus fermentum*, *Lactobacillus plantarum*, *Lactococcus diacetylactis*, *Lactococcus lactis*, *Rhodopseudomonas palustris*, *Saccharomyces Cerevisiae*, and *Streptococcus thermophilus*.



## BENEFITS

- Promotes the development of naturally occurring beneficial microorganisms
- Helps establish a healthy microbial balance in both soil and plants
- Strengthens the plant immune system
- Acts as a barrier against pathogen colonization
- Improves soil mineralization processes
- Stimulates plant immune responses
- Enhances the uptake of nutrients naturally present in the soil
- Restores beneficial microbial communities after phytosanitary treatments
- Regulates pH
- Supports regrowth after frost damage

## ECO-TOXICOLOGICAL PROFILE

All strains used are harmless, naturally present in the environment, and not genetically modified (Non-GMO).

## QUALITY ASSURANCE

The product may be used in organic farming in accordance with EC Regulation 834/2007 and Article 3, Point 4, of EC Regulation 889/2008.

## WHERE AND WHEN TO USE IT

Recommended for all plantations (grapevines, trees, and herbaceous crops) to promote faster and more vigorous plant development.

It can also be used on established crops to:

- Stimulate plant defense mechanisms and immune responses
- Limit the onset of diseases
- Restore the soil microbial community after phytosanitary treatments

For best results, combine with a good basal organic fertilization program.

## CROP

## DOSAGE

## TREATMENTS

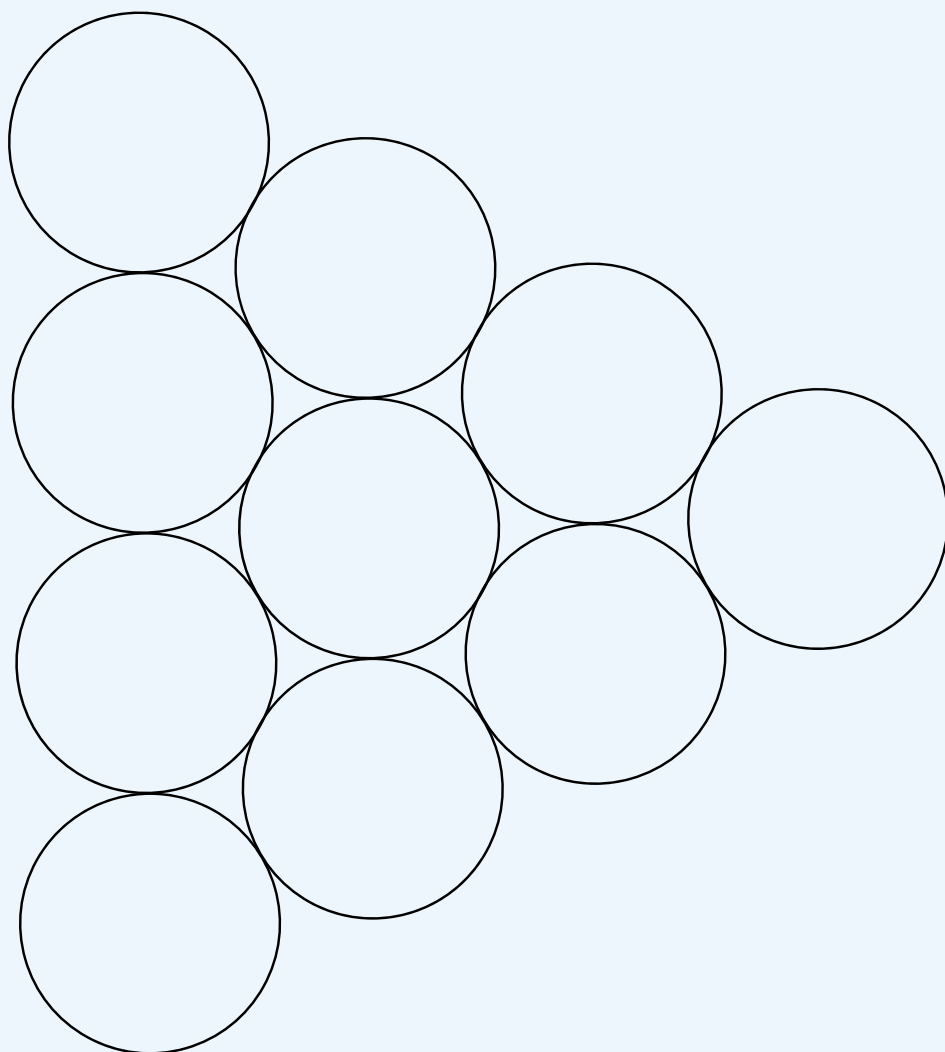
|                                                   |                                        |                                                                                                 |
|---------------------------------------------------|----------------------------------------|-------------------------------------------------------------------------------------------------|
| Wine grapes (new plantings and replacement vines) | 10L/ha                                 | 7 treatments from March to the end of November, excluding August                                |
|                                                   | 10% Next ProBio solution in water      | Soak rootstocks before planting for up to 8 hours                                               |
|                                                   | Soluzione di acqua e Next ProBio al 5% | After closing the planting hole, irrigate with 2.5 L of solution                                |
| Wine and table grapes                             | 10L/ha                                 | 7 treatments from March to the end of November, excluding August; 5 treatments for table grapes |
| Pome fruits, stone fruits, citrus                 | 10L/ha                                 | 4–6 treatments from March to the end of November, excluding August                              |
| Olive trees                                       | 10L/ha                                 | 4–6 treatments from March to the end of November, excluding August                              |
| Walnut and hazelnut                               | 10L/ha                                 | 4–6 treatments from March to the end of November, excluding August                              |
| Vegetables                                        | 10% solution                           | At sowing                                                                                       |
|                                                   | 5% solution                            | Every 15 days until harvest                                                                     |
| Herbaceous crops (cereals)                        | 30 L/ha                                | Throughout the crop cycle                                                                       |
| Golf courses (turfgrass)                          | 15 L/10,000 m <sup>2</sup>             | Once per month, excluding the hottest months                                                    |

\*For optimal performance, applications should be carried out using sprayers operating at pressures below 5 atm. Treatments are best applied early in the morning, late in the evening, or under cloudy conditions, avoiding direct sunlight, as the active microorganisms are sensitive to light exposure.

## PACKAGING AND STORAGE CONDITIONS

**Next ProBio®** is available in 1 L bottles and 10 L or 25 L containers. To maintain product quality, store it in a cool, dark place at temperatures between 8°C and 18°C, avoiding refrigeration. Always reseal the container tightly after use. When properly stored, Next ProBio® maintains a pH below 3.5; the product should not be used if the pH rises above 4.0, as this may indicate a loss of quality and effectiveness.





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