

# Proveget LUMIÈRE

Eco-friendly alternative to PVPP

## CHARACTERISTICS

**Proveget Lumière** is an innovative oenological tool designed for the selective removal of polyphenols responsible for browning in white and rosé wines. Its formulation optimises the stability and quality of the wine through a combination of specific agents:

- **High reactivity vegetable protein:** Effective in the elimination of oxidized and oxidizable polyphenols.
- **Yeast protein extract:** Acts on highly reactive polyphenols, reducing their impact on the evolution of wine.
- **Natural bentonite:** Promotes the compaction of lees.
- **Inactive yeast:** Helps in antioxidant protection and refining, improving tactile sensations.

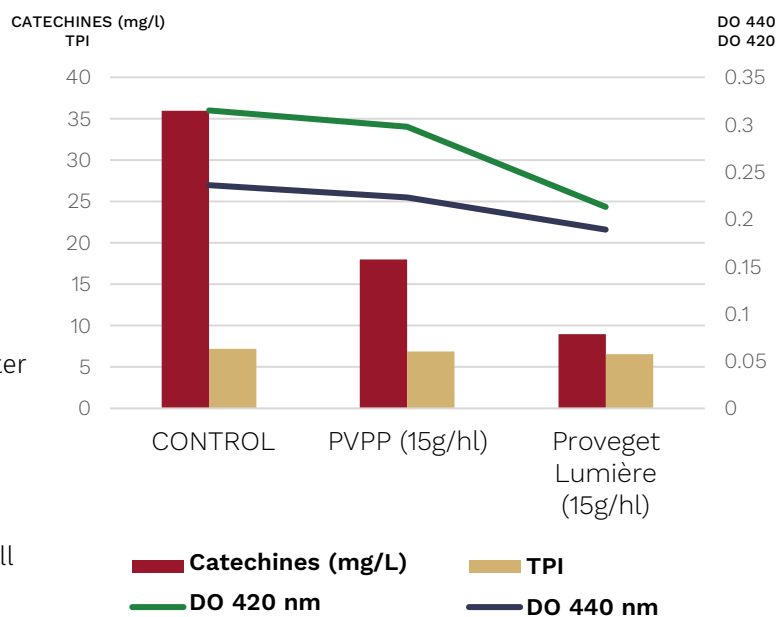
This formulation allows for an effective and balanced treatment, improving the stability and aromatic expression of the wine.

## APPLICATION

**Proveget Lumière** is used in the production of white and rosé wines to:

- Reduce the concentration of oxidized and potentially oxidizable polyphenols.
- Improve tonality, reducing browning and promoting clarity.
- Reduce the fraction of combined sulfur, optimizing stability, and preserving aromatic freshness.
- Restore organoleptic balance, promoting greater aromatic expression and freshness.

Thanks to its selective action, **Proveget Lumière** preserves the quality and stability of the wine at all stages of winemaking.



*Test carried out in the Agrovin laboratory. Results of the colour analysis of the final wines after alcoholic fermentation (Airén must 2024)*

## COMPOSITION

Pure pea vegetable protein (*Pisum sativum*), yeast protein extract, bentonite and inactive yeast (*Saccharomyces cerevisiae*).

## DOSE

Recommended dosage: 10-50 g/hl

Maximum legal dose: 90 g/hl

At the indicated doses, Proveget Lumière does not provide protein instability.

## HOW TO USE

1. Dissolve **Proveget Lumière** in water in a ratio of 1:10, slowly and by continuous stirring.
2. Leave to rest for 2 hours.
3. Incorporate into the total volume to be treated and homogenize.

## Work Precautions

Once dissolved, the product must be used on the day of its preparation.

## PHYSICAL APPEARANCE

Fine cream-white powder.

## PRESENTATION

10 Kg containers.

## PHYSICO-CHEMICAL PROPERTIES

EP 1017 (rev.0)

Protein [%]	10
pH (1%)	7 - 9
Humidity [%]	< 10
Total Count (CFU/g)	< 10 <sup>4</sup>
Yeasts and molds (CFU/g)	< 10 <sup>2</sup>
<i>E.coli</i> (CFU/g)	Absence

<i>Salmonella</i> (CFU/g)	Absence
<i>S.aureus</i> (CFU/g)	Absence
As [mg/kg]	< 3
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1

## STORAGE

Store in the original container, in a cool and dry place.

Once opened, it should be used as soon as possible.

Best before: within 3 years of packaging.

### **RGSEAA: 31.00391/CR**

*Product in accordance with the International Oenological Codex and Regulation (EU) 2022/68.*