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Advantages of LaVigne™ **Aroma** application on **cool climate** vineyards

LaVigne™
AROMA
Grow your wine

- 1 **FOR VARIETAL EXPRESSION**
Improves the concentration of aroma precursors in the grapes and flavours in the resulting wines
- 2 **INCREASES THE THICKNESS OF THE BERRY SKIN**
Better protection and greater resistance of the grapes
- 3 **REDUCES THE RISKS ASSOCIATED WITH LATE HARVEST**
Possibility to advance the harvest avoiding losses of quality and tonnage that increase as the harvest progresses
- 4 **UNIFORM VERAISON, HOMOGENEOUS RIPENING**
Shorten veraison reducing heterogeneity at harvest
- 5 **AUTHORIZED FOR ORGANIC AGRICULTURE**
Natural input. Attestation by Ecocert. 100 % specific fractions of selected inactivated yeast *Saccharomyces cerevisiae*
- 6 **REDUCTION OF HERBACEOUS / AGGRESSIVE CHARACTER**
Less pyrazines, better grape quality
- 7 **REDUCE CANOPY MANAGEMENT**
Complementary or alternative to leaf removal and other canopy management practices
- 8 **INTHIOLIC VARIETIES**
Increases volatile thiols precursors of 3MH and 3MHA in your wine
- 9 **BETTER LONGEVITY OF YOUR WINES**
Greater concentration of GSH, prevention of browning and higher stability of aroma compounds
- 10 **IMPROVE WINE QUALITY**
Wines with better balance, complexity and persistence

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Advantages of LaVigne™ **Mature** application on **cool climate** vineyards

LaVigne™
MATURE
Grow your wine

- 1 **IMPROVES PHENOLIC MATURITY**
Increases and advances phenolic maturity on your grapes
- 2 **INCREASES THE THICKNESS OF THE BERRY SKIN**
Better protection and greater resistance of the grapes
- 3 **HARVEST EARLIER AND REDUCE THE RISKS ASSOCIATED WITH LATE HARVEST**
Possibility to advance the harvest avoiding losses of quality and tonnage that increase as the harvest progresses
- 4 **UNIFORM VERAISON, HOMOGENEOUS RIPENING**
Shortens veraison reducing heterogeneity at harvest
- 5 **REDUCES CANOPY MANAGEMENT**
Complementary or alternative to leaf removal and other canopy management practices
- 6 **AUTHORIZED FOR ORGANIC AGRICULTURE**
Natural input. Attestation by Ecocert. 100 % specific fractions of selected inactivated yeast *Saccharomyces cerevisiae*
- 7 **REDUCTION OF HERBACEOUS / AGGRESSIVE CHARACTER**
Less pyrazines, better grape quality
- 8 **INCREASES ANTHOCYANINS**
Increases the synthesis of anthocyanins and their extractability during the winemaking process
- 9 **GET MORE RIPPEN TANNINS**
Higher proportion of skin tannins, with higher maturity
- 10 **IMPROVES WINE QUALITY**
Wines with better balance, complexity and persistence



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Advantages of LaVigne™ **Aroma** application on **warm climate** vineyards

LaVigne™
AROMA
Grow your wine

- 1 **FOR VARIETAL EXPRESSION**
Improves the concentration of aroma precursors in the grapes and flavours in the resulting wines
- 2 **INCREASES THE THICKNESS OF THE BERRY SKIN**
Better protection and greater resistance of the grapes
- 3 **LESS SHRIVEL AND PASSIFICATION**
Reduces dehydration during ripening, avoiding yield losses
- 4 **UNIFORM VERAISON, HOMOGENEOUS RIPENING**
Shortens veraison reducing heterogeneity at harvest
- 5 **AUTHORIZED FOR ORGANIC AGRICULTURE**
Natural input. Attestation by Ecocert. 100 % specific fractions of selected inactivated yeast *Saccharomyces cerevisiae*
- 6 **REDUCE CANOPY MANAGEMENT**
Complementary or alternative to cluster thinning and other canopy management practices
- 7 **LESS ALCOHOLIC AND FRESHER WINES**
Possibility to advance harvest advancing and increasing accumulation of aroma precursors
- 8 **BETTER LONGEVITY OF YOUR WINES**
Greater concentration of GSH, prevention of browning and higher stability of aroma compounds
- 9 **IN THIOLIC VARIETIES**
Increases volatile thiols precursors for 3MH and 3MHA in your wine
- 10 **IMPROVES WINE QUALITY**
Wines with better balance, complexity and persistence

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Advantages of LaVigne™ **Mature** application on **warm climate** vineyards

LaVigne™
MATURE
Grow your wine

- 1 **IMPROVES PHENOLIC MATURITY**
Increases and advances phenolic maturity on your grapes
- 2 **INCREASES THE THICKNESS OF THE BERRY SKIN**
Better protection and greater resistance of the grapes
- 3 **LESS SHRIVEL AND PASSIFICATION**
Reduces dehydration during ripening, avoiding yield losses
- 4 **LESS ALCOHOLIC AND FRESHER WINES**
Possibility to advance harvest advancing and increasing accumulation of phenolic compounds
- 5 **UNIFORM VERAISON, HOMOGENEOUS RIPENING**
Shortens veraison reducing heterogeneity at harvest
- 6 **REDUCE CANOPY MANAGEMENT**
Complementary or alternative to cluster thinning and other canopy management practices
- 7 **AUTHORIZED FOR ORGANIC AGRICULTURE**
Natural input. Attestation by Ecocert. 100 % specific fractions of selected inactivated yeast *Saccharomyces cerevisiae*
- 8 **INCREASES ANTHOCYANINS**
Increases the synthesis of anthocyanins and their extractability during the winemaking process
- 9 **ACHIEVE MORE MATURE TANNINS**
Higher proportion of skin tannins, with higher maturity
- 10 **IMPROVE WINE QUALITY**
Get more balanced, complex and better mouthfeel wines

