

Advantages of LaVigne™ Aroma application on cool climate vineyards

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

NATURAL INPUT

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

IN THIOLIC 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

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

NATURAL INPUT

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

INTHIOLIC VARIETIES

Increases volatile thiols precursors for 3MH and 3MHA in your wine

10

IMPROVES WINE QUALITY

Wines with better balance, complexity and persistence