



coccitech
POWERING YOUR **GREEN FUTURE**





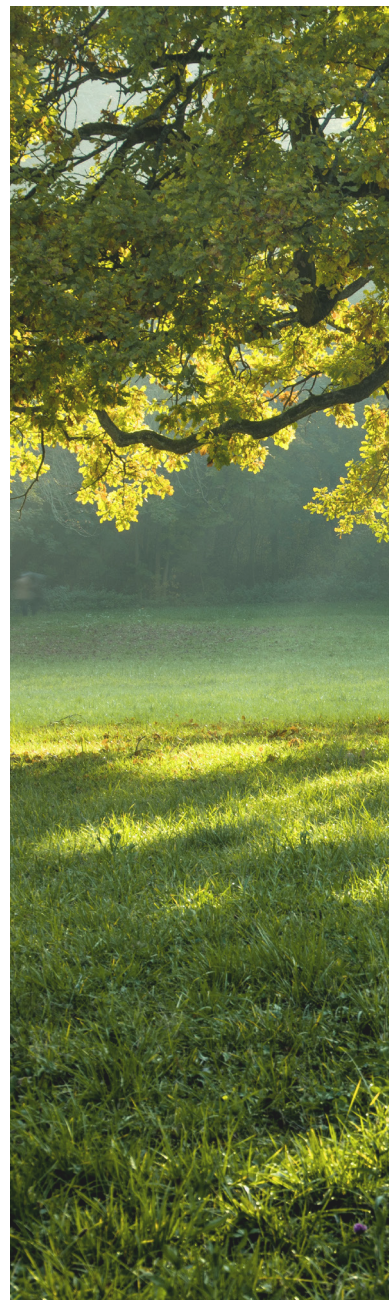
Imagine a world
where our hands
spread sustainable
nature.



Connected to Nature

Our story begins with our original inspiration, the EARTH, where it all begins. We have always been deeply connected to NATURE, the best indicator of how LIFE is flourishing.

The founder, Dr. Marco Lucchetta, created Coccitech - *Powering your green future* with the aim of building a dialogue between science and nature. And this is how, through time and different scientific backgrounds, our team works hard every day to create products that possess the best natural expressions and high performance.





I've received so much from the earth, now I want to make my contribution.

Marco Lucchetti



COCCITECH:
A COMPANY
IN CONTINUOUS
EVOLUTION
TOWARDS A
SUSTAINABLE
FUTURE

The background features a stylized network diagram with green nodes and lines, overlaid on a light green background. Two large, vibrant green leaves are positioned on the left and right sides of the page, framing the central text.

Innovative technologies in respect of the environment

Coccitech was born with the intention of transferring research activities, making them applicative, **for the creation of innovative products and technologies** in particular for the viticulture, enology and agro-industrial sectors.

The cornerstone of Coccitech's application research activities is the strong focus on green technologies, respect for the environment and the creation of products that reduce the use of synthetic chemicals.

The goal of Coccitech's products is to improve, are to improve the quality of life of people by virtue of a clean environment and the ability to feed on vital and nutritious products.

Marco Lucchetta graduated in Agricultural Sciences and Technologies and specialized in Viticulture and Oenology. Since his university studies he has carried out **research activities** which are then followed in a research doctorate in collaboration with the University of Padova and the AWRI institute in Australia (Australian Wine Research Institute).

He has carried out operational and research experiences in Australia, France, Austria, Portugal, South Africa, Brazil, China and in various Italian regions.

The experience gained, the numerous international publications and the continuous research collaboration in particular with the University of Padova have led to the role of university professor in the teaching of Plant Pathology in the course of Viticultural and Oenological Sciences and Technologies.

Our Difference

We work to create increasingly innovative products for companies, informing and supporting them with tailor-made solutions in a biological and eco- sustainable key. Our products are designed to excite and give **taste and olfactory experiences** that make the food and wine accompaniment harmonious. The direct relationship with the customer is the founding principle of our company.

Our Attention

We process raw materials with an **entirely natural approach**, ensuring maximum attention to the environment. The goal of our work is to increase the aromatic and taste profile of each product through biotechnology, to give the best sensory experiences. Our company is ISO 9001 and 22000 certified and several of our products are made with organic and kosher certification.

Our Sustainability

The experience gained over the years and the strong attitude to team working have harmoniously combined technological skills with the creation of natural, innovative and high-performance products. We constantly refine our research in biotechnology to create **100% natural products** with minimum environmental impact and minimum CO₂ production.



Biotechnologies for Oenology

NUTRITIONS

Nutrition allows to **regulate fermentations** in an optimal way, **raise the aromatic profile** of wines and **increase the shelf-life** of the products.

A well-planned nutrition allows you to express the characteristics of the starting grape and the optimal fermentation capacity of the yeast.

Furthermore, the natural and advanced techniques for obtaining our nutrients allow them to have a higher concentration of compounds required during the fermentation, for example glutathione, fatty acids, minerals, etc.

Coccitech also produces a line of **BIO and NOP certified** products of the highest quality.

Alphavin Line

Alphavin PDC

Inactive yeast rich in amino acids, with high glutathione content. Particularly recommended in the yeast rehydration phase and in the preparation of Pied de Cuve.

Alphavin Fermix

Complex nourishment from inactive yeast, diammonium phosphate and thiamine. With medium-high glutathione content, it allows to effectively support fermentation and to protect the fermenting must from oxidation.

Alphavin Intensity Plus

Inactive yeast with a high glutathione content, rich in organic nutrients. It allows to protect the must and the wine from oxidation and to enhance the olfactory profile of the wine. It can also be used in the last part of fermentation to stimulate malolactic fermentation.

Bio Line

Nutri Up Bio

Inactive yeast, rich in amino acids and peptides and nutritional factors. European and American certification (NOP).

Bio Active Ferm

Yeast cells walls capable of supporting fermentation, especially in overly clarified musts. Bio Active Ferm allows to adsorb fermentation-inhibiting substances with a consequent acceleration of the kinetics thus allowing the obtaining of rapid fermentation with very low production of acetic acid and unwanted secondary compounds.



LACTIC BACTERIA

Lactic bacteria allow to increase the complexity of wines and to carry out **fast and complete lactic fermentations**. CC-Acid and CC-Complex are concentrated cultures of high quality lactic bacteria, derived from selected strains and produced in Italy. Our line of bacteria contributes to the formation of the wine aroma and characterizes its softness.

CC Acid

Oenococcus oeni strain particularly suitable for the malolactic fermentation of acidic and low pH wines.

CC Complex

Strain of *Oenococcus oeni* used for the malolactic fermentation of white and red wines with a high alcohol content.



Fruitful partnerships

Renaissance Yeast is one of the leading companies in the production of yeasts for oenological use. The company holds an **international patent** filed by the University of California at Davis.

This patent allows to obtain **yeast strains that do not produce hydrogen sulphide** which totally solve the biological problem of reduction.

Wines obtained with Renaissance Yeast strains are **immediately fragrant**, elegant and without sulfur aromatic alterations. In addition, the **product** is mature and **ready in a shorter time** than normal strains, speeding up the market release. This is especially important for younger wines that they can clear the tanks a few months earlier and reach the market with

the advantages of lower storage costs and early exit compared to competitors.

Our collaboration with Renaissance Yeast was born in 2013 when Dr. Marco Lucchetta began an activity with the company aimed at supporting consultancy and the development of strains. Coccitech has become the distributor for Italy of Renaissance Yeast products, and at the same time it has become the owner of organic production globally.

ANTI-H₂S YEASTS

for White wines

Allegro

It enhances the production of esters in wines, suitable for aromatic white wines.

Vivace

Free of impurities for the production of elegant and fruity white wines or sparkling wines.

TR-313

It releases volatile thiols enhancing the aromatic expression of the grape.

Bella

Very versatile and suitable for the fermentation of elegant terpenic white wines. Excellent results in sparkling wines.

for Red wines

Andante

Versatile and suitable for red wines with fruity aromas.

Maestoso

Recommended for the production of quality red wines with good structure and intense coloration.

Brio

Innovative yeast suitable for complex and fruity red wines.

Bravo

For rich and full-bodied red wines, high glycerol producer.

Organic

Ossia

A robust and versatile organic yeast suitable for the production of complex and aromatic organic wines.

for Ciders

Fresco

A yeast that does not produce H₂S suitable for cider producers.

Dolmar Productos commercializes cutting- edge products, created through **tireless research and development**, which aim at optimizing winemaking processes and obtaining high-quality products.

The collaboration between Coccitech and Dolmar was born precisely to offer the Italian market a wide portfolio of **innovative products of natural origin**, with which to obtain **high-quality wines**, including organic ones, reducing the use of synthetic molecules.

With an international presence in more than 14 countries and with more than 200 products developed, Dolmar is able to **offer solutions adapted to every type of needs**.

Coccitech, thanks to its experience in close contact with its customers, has selected those products that best meet the needs of the territory and its wineries.

SELECTED PRODUCTS

- Yeasts
- Nutritions
- Clarifiers
- Enzymes
- Tannins
- Polysaccharides
- Carbons
- Aromatic cleaning products
- Alternatives
- Chitosans



Services and consultancy

From the vine to the bottle, with knowledge and experience, we support wineries with the aim of maximizing the quality of their products, taking care of every detail of the production process with professionalism.

RESEARCH and SELECTION of NATIVE YEASTS

Through our microbiological and technological skills, we optimize what nature expresses in the traditional spontaneous fermentation of musts.

To create a unique wine and enhance its specificities

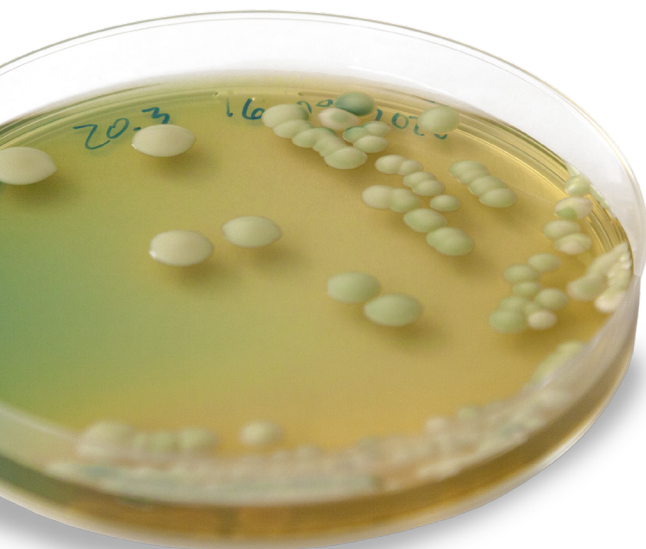
The selection of a native yeast allows the production of a wine that does not conform to the market and that stands out from the rest of the wine scene.

To make wine in a traditional but guaranteed way

Making wine avoiding defects and deviations, enhancing the traditional spontaneous fermentation with the help of the most modern microbiological knowledge.

To enhance the heritage of a specific territory

Rediscovering the potential of millennia of viticulture in Italy, exploring the unexpressed potential of the indigenous strains of the vineyard of origin.



VITICULTURAL CONSULTANCY

Convinced that preventing is better than healing, we accompany wineries in planning the crucial phases for the cultivation of vines. We want to reach the best compromise between yield and quality of the grapes, making the most of the synergy between natural substances and synthetic substances.

OENOLOGICAL CONSULTANCY

We guide the customer towards a cutting-edge, leaner and more aware winemaking process.

We analyze the entire winemaking process together with the wineries to optimize and improve it, without compromising on obtaining high quality wines.

We always operate in compliance with production regulations and organic and NOP regulations.

EXPERIMENTAL MICROVINIFICATIONS

We test on small quantities the use of new clones, yeasts or particular winemaking protocols and oenological products more suitable for enhancing the customer's wines, enhancing their technological and organoleptic properties.

Thanks to the internal analysis laboratory, the tests are constantly monitored, allowing us to provide more details, useful for understanding the results.





mindray

Analytical instrumentation for oenology

Thanks to continuous internal research, we have developed automatic systems for precision analysis in the beverage field, and in particular in enology, starting from medical instrumentation and reprogramming it.

We provide a **quality control system throughout the winemaking process.**

The exclusive collaboration with Mindray, a global leader in the field of medical analytical instrumentation, has allowed us to offer reliable and high-quality **multiparameter enzyme analyzers.**

The use of our kits allows a high degree of precision of the analysis and accuracy of the data for a wide range of parameters analyzed in the world of oenology:

- Acetic acid
- L-Lactic Acid
- D-Lactic acid
- L-Malic Acid
- Glucose - Fructose
- Citric acid
- Sucrose
- Acetaldehyde
- Tartaric acid
- Glycerol
- Free Sulfur Dioxide
- Total Sulfur Dioxide
- Anthocyanins
- Total polyphenols
- Ammonia Nitrogen
- Alpha-amino nitrogen
- Potassium
- Calcium
- Copper
- Iron





Biotechnology for agriculture

The lines of agrotechnical products are made up of rich nutrients, corroborating products and basic substances that allow to increase the state of well-being of plants, making them stronger and able to counteract adversity.

The goal is to obtain **healthier plant productions**, rich in antioxidant compounds and ripe fruit with **more robust tissues**, capable of resisting rot and mold.

Our products contain specific plant extracts and nutritional elements that increase their nutritional capacity and improve the strengthening effect on the plants and fruit.

The yeast extracts allow to increase the natural defense capacity of plants, allowing the **reduction of the use of synthetic plant protection products**.

All our **products are 100% organic** and designed to increase the environmental sustainability of crops.

Fertilizers and bio-activators line

Energizza

Constant support throughout the production cycle

Thanks to its formulation, it makes the metabolism of the plant more efficient. Helps to better cope with stresses such as drought, salinity and adverse temperatures and prevent their negative effects.

Fortifica

Strengthens in moments of greatest stress

The special formulation nourishes and at the same time triggers a natural physiological response in the plant, which stimulates self-defense and strengthens the structure to limit damage due to pathogenic attacks.

Fioritura-Allegagione

Support in the formation of flowers and fruits

Contains potassium and phosphorus to stimulate the cell division of these growing structures and to ensure all the necessary energy. It is also effective for limiting flower shedding and fruit dropping.

Maturazione

It supports the fruit ripening phase

Contains calcium and magnesium to strengthen cell structures and reduce leaf yellowing, so as to guarantee healthy, firm fruits and a higher content of sugars and aromas.



Corroborants and basic substances line

Lievito

Strengthen the plant's defenses

Saccharomyces cerevisiae yeast extract rich in glutathione, useful for withstanding oxidative stress. Activates metabolic pathways that strengthen the plant towards pathogens such as botrytis and downy mildew.

Zeolite

Protects the aerial structure of the plant

Micronized Italian chabasite powder that creates a protective barrier on the leaves, making the environment inhospitable for many types of insects. It keeps the surface dry preventing the proliferation of fungal pathogens.

Chitosano

Activate the defense genes of the plant

Chitosan solution of fungal origin that stimulates the production of defense molecules in the plant, allowing it to resist pathogens in the best possible way. Also useful for decreasing the inoculation potential of the cultivation environment.







Coccitech Srl
Via Treviso, 38
31020 San Vendemiano - TV
Italia
Tel. +39 0438 251 657
info@coccitech.com
www.coccitech.com