

# Aleavit DAP-T



## COMPOSITION

Dibasic ammonium phosphate and Thiamine Hydrochloride.

## GENERAL CHARACTERISTICS

Appearance: white-beige powder, with faint ammonia odor

**ALEAVIT DAP-T** regulates must and wine fermentations by activating and stimulating yeast multiplication.

## APPLICATIONS

**ALEAVIT DAP-T** is a fermentation activator designed to create the most favorable environment for the multiplication and growth of yeasts, prolonging their viability and thus avoiding difficult or stunted fermentations. The use of **ALEAVIT DAP-T** allows the nitrogen in the must to be supplemented, enabling more regular fermentation even after the first few days. Particularly useful is the addition of **ALEAVIT DAP-T** in musts from botrytized grapes, since molds significantly reduce the nitrogen content useful to yeasts.

The presence of thiamine induces less acetaldehyde production by the yeast, allowing for wines with a higher fraction of free  $\text{SO}_2$ ; it also promotes the formation of more elegant and complex aroma compounds.

The use of **ALEAVIT DAP-T** helps to avoid the formation of hydrogen sulfide.

Important is the use of **ALEAVIT DAP-T** in thermovinification, where heat denatures the natural vitamins contained in the must.

## RECOMMENDED DOSAGES

10 to 30 g/hl, depending on the APA content of the grapes.

20 to 30 g/hl in refermentation and fermentation arrests.

**30 g/hl of ALEAVIT DAP-T provides the maximum limit of thiamine allowed in the EC (60 mg/hl)**

## MODE OF USE

Dissolve **Aleavit DAP-T** in a little water and add it in pumping over to the must or wine to be fermented, taking care to properly homogenize the mass. Aerate conveniently as appropriate.

## PACKAGES AVAILABLE

Bag 1 kg    20 kg bag    5 kg bag

## STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

**Exclusively for oenological and professional use - Reg. (EU) 2022/68**

**Product obtained from raw materials in accordance with O.I.V. International Oenological Codex**

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