

Alea PVGRAN



COMPOSITION

Pure polyvinylpyrrolidone for food use

GENERAL CHARACTERISTICS

Appearance: white granules.

Alea PVGRAN results totally insoluble in wine, as well as in water, in hydroalcoholic solution and in the main organic solvents.

The resulting macromolecules are organized to form a network that acts on polyphenolic substances by adsorption.

APPLICATIONS

Alea PVGRAN is particularly effective for the removal of oxidizable and oxidized polyphenols and is therefore recommended in the preventive treatment of musts and wines subject to oxidation and browning, in the treatment of maderized musts and wines, for the elimination of polyphenolic compounds responsible for bitter taste, for the improvement of freshness and aromatic cleanliness, for the improvement of the tone of oxidized wines, and for the elimination of phenols that over time can compromise the evolution of the aroma and color of wines.

In some cases, the use of **Alea PVGRAN** can be complementary to that of potassium caseinate and bentonite. Due to its physicochemical properties, it can also be used as an adjuvant in the filtration of musts or wines.

RECOMMENDED DOSAGES

5-30 g/hl as an oxidation preventive,

2-20 g/hl to reduce bitter sensation,

10-30 g/hl at the filtration stage

5-80 g/hl as a curative for oxidized wines and musts

EC legal limit 80 g/hl

MODE OF USE

Disperse in water at a ratio of 1:10. Allow to rehydrate for 1 hour and add to the must or wine to be treated evenly.

Alea PVGRAN acts within 1-2 hours after which it can be removed by filtration. Alternatively, wait for it to precipitate spontaneously and separate by racking. For greater effect, use **Alea PVGRAN** on previously clarified or filtered must or wine.

PACKAGES AVAILABLE

250 g bag Rectangular bucket 1 kg 20 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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Capitale sociale € 40.000,00 i.v.

