

# Aleatan BLANC



## COMPOSITION

Gallic tannins extracted from Chinese gall (*Rhus chinensis* Mill.), tara (*Caesalpinia spinosa*) and condensed tannins extracted from *Schinopsis lorentii*.

## GENERAL CHARACTERISTICS

Appearance: beige-colored powder.

**ALEATAN BLANC** prevents oxidation of musts and white wines mainly by inactivating oxidase enzymes (tyrosinase and laccase) naturally present in grapes, especially in the case of botrytized grapes.

In addition, **ALEATAN BLANC** contributes to the control of indigenous bacterial flora by allowing a reduction in the amount of SO<sub>2</sub> used during winemaking.

It stabilizes the oxidation-reduction potential of must and wine, protecting their color and structure.

**ALEATAN BLANC** reacts with proteins in the must and wine, promoting stabilization and thus allowing a reduction in the use of bentonite. In combination with gelatin, especially in white wines, it is an excellent clarifier.

## APPLICATIONS

**ALEATAN BLANC** is recommended for use during the crushing, pressing and subsequent static decantation or flotation of white and rosé musts, as well as in the early stages of alcoholic fermentation.

Especially suitable for white and red grapes altered and contaminated by *Botrytis cinerea* where it inactivates oxidasic enzymes.

## RECOMMENDED DOSAGES

- 5 - 20 g/hL for protection of musts and fermenting wines
- 10 - 40 g/100 kg in case of botrytized white and red grapes
- 2 - 10 g/hl in clarifications of white wines

## MODE OF USE

Dissolve Aleatan BLANC directly into water or wine to be treated. It is recommended that the product be thoroughly homogenized in the mass. Do not put in contact with iron containers.

## PACKAGES AVAILABLE

250 g Bag    1 Kg Bag    10 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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