

AleaMIX AF

COMPOSITION

Bentonite, PVPP, cellulose, yeast peels.

GENERAL CHARACTERISTICS

Appearance: homogeneous white-beige powder.

ALEAMIX AF is an **ALLERGEN FREE** complex clarifier, combining the positive properties of its components to implement selective adsorption against the main substances responsible for phenolic (catechins and leucoanthocyanins) and protein instability.

APPLICATIONS

In fermenting musts, the treatment with **ALEAMIX AF** allows, thanks to the contribution of yeast hulls, the removal of potential inhibitors of fermentation, thus promoting a regular course of fermentation activity.

PVPP exerts an adsorptive action toward leucoanthocyanins and catechins, which are responsible for the golden-yellow coloration, improving the hue of treated wines. This makes it possible to reduce carbon doses, with obvious benefits on the aroma of the finished product.

Bentonite eliminates unstable proteins and possible oxidasic enzymes present in grapes, performing a preventive action against oxidasic casse; it also possesses a strong absorption capacity against possible pesticide and phytopharmaceutical residues.

The use of **ALEAMIX AF** on wines after alcoholic fermentation ensures selective cleaning of unstable wine components, eliminating phenolic fractions susceptible to oxidation during normal racking and wine processing.

ALEAMIX AF provides high sedimentation and lees compaction rates, ensuring lower wine losses and consequent economic savings.

RECOMMENDED DOSAGES

10 to 80 g/hl in musts and in refermentation.

20 to 160 g/hl on wines.

160 g/hl of ALEAMIX AF brings the maximum limit of PVPP allowed in the EC (80 g/hl).

MODE OF USE

Disperse **AleaMIX AF** in cold water at a ratio of 1:10, homogenize thoroughly but slowly to reduce foaming, and add to the mass to be treated with a Venturi tube or metering pump during a reassembly.

PACKAGES AVAILABLE

Bag 1 kg 25 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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