

# Aleatan GALLA



## COMPOSITION

Gallic tannin extracted from *Chinese gall (Rhus semialata)*.

## GENERAL CHARACTERISTICS

Appearance: light beige powder.

**ALEATAN GALLA** prevents oxidations by inactivating oxidase enzymes, particularly laccases and tyrosinases.

**ALEATAN GALLA** controls the development of bacterial flora thus enabling a reduction in the amount of SO<sub>2</sub> used, stabilizes the oxidation-reduction potential of must and wine, protecting their color and structure, and protects against oxidations by phenolic structuring of wines.

The specific extraction and purification process makes **ALEATAN GALLA** odorless and very light in color, allowing its use on white and rosé wines.

## APPLICATIONS

It is recommended for use at the beginning of alcoholic fermentation and/or in wine racking. **ALEATAN GALLA** reacts with and stabilizes proteins in wine. In combination with gelatin, especially in white wines, it is an excellent clarifier.

**ALEATAN GALLA** is also used in final wine stabilization and pre-bottling to improve oxidation protection and product shelf-life, especially for white wines and sparkling wines.

## RECOMMENDED DOSAGES

- 3 to 30 g/hL at the start of alcoholic fermentation to balance oxidation-reduction potential, protect anthocyanins and polyphenols, and inactivate oxidase enzymes. Higher doses are recommended in grapes affected by *Botrytis cinerea*.
- 1 to 5 g/hL in racking.
- 2 to 10 g/hL in clarifications of white wines.

## MODE OF USE

Dissolve Aleatan GALLA 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

500 g bag    10 kg box (4 x 2.5 kg)

## 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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