



Aleastab DEACID

COMPOSITION

Potassium Bicarbonate (65 percent), Arabica Gum, Potassium Metabisulfite (5 percent), Galla Tannin.

GENERAL CHARACTERISTICS

Appearance: yellowish powder with slight SO₂ odor.

ALEASTAB DEACID contributes to the lowering of total acidity with neutralization reactions and a subsequent complete and rapid precipitation. The acid framework of the wine is thus modulated while the aromatic structure is not affected. The presence of sulfur dioxide ensures the lowering of the oxidation-reduction potential, resulting in a prolonged reducing action.

The synergistic action of Galla's Tannin ensures the preservation of the aromatic profile of the wine, reducing the SO₂ input ^{without} compromising the stability and shelf-life of the finished product, this allows the preservation of the finished wine's original color, brightness and *bouquet*, even after long storage.

Gum Arabic increases the smoothness and helps to strengthen the structure of treated wines, performing an important and lasting stabilizing action towards the coloring matter, effectively preventing cloudiness or colloidal precipitation.

APPLICATIONS

ALEASTAB DEACID is suitable for all types of wine that need acidity corrections.

RECOMMENDED DOSAGES

CAUTION: The laws in force in the European Community must be followed when using Potassium Bicarbonate. EU Permitted Deacidification: 1 g/l expressed as Tartaric Acid equal to 135 g/hl of Potassium Bicarbonate.

100 g/hl of ALEASTAB DEACID provides about 25 mg/L of SO₂ and causes a decrease in total acidity of about 0.5 g/l (expressed as Tartaric Acid)

Maximum allowable dose 208 g/hl

MODE OF USE

Dissolve **ALEANOX DEACID** directly onto the mass to be treated. **CAUTION:** During addition, the product may cause foaming; use containers with suitable void-to-full ratio in order to reduce the risk of product spillage and operator contact.

PACKAGES AVAILABLE

Bag 1 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

Contains allergens: SO₂

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.

