

Alea BLACK

COMPOSITION

Oenological activated carbon with decolorizing activity

GENERAL CHARACTERISTICS

Appearance: black amorphous powder.

ALEA BLACK is a vegetable carbon with a high degree of purity and very high decolorizing power. Its decolorizing effectiveness is due to its high affinity towards polyphenols, the coloring component of wines. **ALEA BLACK** is particularly active even at low doses of use, does not require long contact times and sediments easily, especially when combined with other clarifiers to facilitate sedimentation.

In addition, **ALEA BLACK** can be effectively added into musts and fermenting red wines to reduce the content in toxins of fungal origin (ochratoxin A).

APPLICATIONS

ALEA BLACK is suitable for the decolorization of musts and wines, for the preventive and curative treatment of oxidative phenomena, and for the reduction of toxins of fungal origin even on red wines.

RECOMMENDED DOSAGES

30 to 60 g/hl, depending on requirements.

EC legal limit 100 g/hl

MODE OF USE

Disperse **Alea BLACK** in water or directly into the product to be treated. Homogenize thoroughly but slowly to reduce foaming.

PACKAGES AVAILABLE

1 Kg Bag 15 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



ALEA
Evolution

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.

