

# Aleatan VINTAGE WHITE

## COMPOSITION

Liquid solution based on gallic tannin extracted from CHINESE GALE (*Rhus chinensis Mill. galls*) stabilized with potassium metabisulfite (E224) and plant polysaccharides (E414). Tannin concentration 40% minimum guaranteed.

## GENERAL CHARACTERISTICS

Appearance: clear light beige liquid.

**ALEATAN VINTAGE WHITE** prevents oxidation and inactivates oxidase enzymes, particularly laccases and tyrosinases.

**ALEATAN VINTAGE WHITE** stabilizes the oxidation-reduction potential of must and wine, protecting their color and structure, protects against oxidation due to the phenolic structuring of wines, thus allowing the amount of SO<sub>2</sub> to be reduced.

The extraction and purification process makes **ALEATAN VINTAGE WHITE** almost odorless and very light in color. This characteristic is crucial because it allows its use even at large dosages on white and rosé wines without contributing brown or yellowish notes.

## APPLICATIONS

Due to its high antioxidant power, it is recommended for use as a protector of musts, at the beginning of alcoholic fermentation, in racking and/or in the racking of finished wines. **ALEATAN VINTAGE WHITE** reacts with proteins present in wine, promoting their stabilization.

## RECOMMENDED DOSAGES

Antioxidant prevention white musts: 5 - 10 mL/hL

Racking: 2 - 10 mL/hL before or during racking

Botrytized white and red grapes: 20-50 mL/100 kg crushed

## MODE OF USE

Disperse directly into an aliquot of the wine or must to be treated. Homogenize thoroughly. Do not put in contact with iron or copper vessels.

**ALEATAN VINTAGE WHITE** can be dosed without dilution in line or in batch with metering pumps (peristaltic or diaphragm).

## PACKAGES AVAILABLE

Bottle 250 g    Bottle 1 kg    Bag in Box 10 kg    IBC 1200 kg    20 kg canister    Bag in Box 300 kg    Bag in Box

## 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.

Protect from air and sunlight. In its original packaging, the product retains all its properties for 24 months.

**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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