

# Aleafin EXTRALIS



## COMPOSITION

Cellular Walls

## GENERAL CHARACTERISTICS

Appearance: beige-colored powder with a characteristic yeasty odor.

**ALEAFIN EXTRALIS** is an aging aid based on selected cell wall fractions.

Its use during aging in place of or to supplement the natural fine lees of wine allows the increase of perceived volume in the mouth and flavor complexity.

## APPLICATIONS

**ALEAFIN EXTRALIS** is an ageing aid indicated for applications on red and white wines that need improved structure and volume in the mouth.

**ALEAFIN EXTRALIS** is indicated in the ageing stage, preferably with the bâtonnage technique on:

- EMPTY AND LEAN WHITE WINES
- EXCESSIVELY ACID AND VEGETAL WHITE WINES
- UNDER-STRUCTURED RED WINES
- ALL WINES TO COMPLETE TREATMENT WITH STRUCTURING TANNINS (Aleatan Structure, Aleatan Skin, Aleatan Full-Up)

## RECOMMENDED DOSAGES

5-40 g/hL, depending on the products treated and the results to be obtained.

Prior laboratory testing is advisable in order to identify the optimal dosage for the product to be treated.

## MODE OF USE

Disperse **ALEAFIN EXTRALIS** directly onto the wine to be treated at a ratio of 1:10-20, then add to the mass, taking care to homogenize thoroughly.

## PACKAGES AVAILABLE

5 kg bag    500 g 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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