

Aleavit SIMPLEX



COMPOSITION

Inactivated Yeast Preparation

GENERAL CHARACTERISTICS

Appearance: beige-colored powder with a yeasty odor.

ALEAVIT SIMPLEX is a fermentation activator to be added to alcoholic fermentation that has started; it provides mannoproteins, amino acids and vitamins in an assimilable form, promoting yeast metabolism.

ALEAVIT SIMPLEX contributes to a more regular fermentation progress, avoiding slowdowns or stoppages that could be the cause of undesirable organoleptic abnormalities.

AMINOACIDICI LIBERI

GLICINA	VALORE ANALITICO TIPICO	> 12.000 mg/kg
L-AC. GLUTAMMICO	VALORE ANALITICO TIPICO	> 4.000 mg/kg
L-AC. ASPARTICO	VALORE ANALITICO TIPICO	> 1.000 mg/kg
L-ALANINA	VALORE ANALITICO TIPICO	> 5.000 mg/kg
L-ARGININA	VALORE ANALITICO TIPICO	> 6.000 mg/kg
L-FENILALANINA	VALORE ANALITICO TIPICO	> 5.000 mg/kg
L-GLUTAMMINA	VALORE ANALITICO TIPICO	< 0,1 mg/kg
L-ISOLEUCINA	VALORE ANALITICO TIPICO	> 1.500 mg/kg
L-ISTIDINA	VALORE ANALITICO TIPICO	>100 mg/kg
L-LEUCINA	VALORE ANALITICO TIPICO	> 1.800 mg/kg
L-LISINA	VALORE ANALITICO TIPICO	> 10.000 mg/kg
L-SERINA	VALORE ANALITICO TIPICO	> 500 mg/kg
L-TIROSINA	VALORE ANALITICO TIPICO	> 200 mg/kg
L-TREONINA	VALORE ANALITICO TIPICO	> 500 mg/kg
L-VALINA	VALORE ANALITICO TIPICO	> 2.000 mg/kg
L-TRIPTOFANO + L-METIONINA	VALORE ANALITICO TIPICO	> 5.000 mg/kg
PROLINA	VALORE ANALITICO TIPICO	> 3.000 mg/kg

APPLICATIONS

The use of **ALEAVIT SIMPLEX** is recommended for achieving regular alcoholic fermentations and optimizing the fermentative course of yeasts. Its composition rich in parietal polysaccharides, amino acids, and vitamins complements the availability of nutrients in the wine and optimizes the fermentative course, avoiding reductions or other aromatic deviations resulting from stunted fermentations.

ALEAVIT SIMPLEX added during ongoing fermentation, in combination with 5-10 mg/l oxygen, enhances yeast metabolism by enhancing its expressiveness.

RECOMMENDED DOSAGES

20 to 40 g/hl, as needed

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.



aximum EC legal dose 40 g/hl

ODE OF USE

Dissolve **ALEAVIT SIMPLEX** in a little water and add it in pumping over to the must or wine to be fermented, taking care to properly homogenize the mass. Aerate conveniently as appropriate. Fractional additions are recommended, at 1/3 and 2/3 of the alcoholic fermentation.

PACKAGES AVAILABLE

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



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