

AleaSIL K

COMPOSITION

Silica sol in concentrated colloidal solution.

GENERAL CHARACTERISTICS

Appearance: white-gray opalescent solution, odorless.

ALEASIL K contains homogeneous negatively charged silicon dioxide particles with very high surface area. Its characteristics enable it to achieve rapid and effective results in wine clarification.

APPLICATIONS

Employed in combination with a gelatin powder or ALEAGEL 50, **ALEASIL K** imparts excellent clarity even to musts and wines rich in mucilaginous colloids, resulting in reduced deposition volumes, improved filterability and lower content in oxidizable polyphenolic substances. **ALEASIL K** eliminates the phenomenon of overcollage because it induces the precipitation of gelatin used in excess.

It is particularly suitable for the flotation of white musts, where clarification must be fast and complete; it is also effective in the treatment of sweet filtrates. **ALEASIL K** is also used in the treatment of fruit juices, in combination with powdered gelatin.

RECOMMENDED DOSAGES

40-100 g/hl on white must.

25- 75 g/hl on sweet wines and filtrates.

Since it is always used in combination with gelatin, the doses and ratios of use should be determined by preliminary clarification tests in the laboratory. Generally, one part gelatin and 10-15 parts silica sol are used.

MODE OF USE

Disperse **ALEASIL K** directly into the mass to be treated homogeneously. **ALEASIL K** should be added before the gelatin. In case other clarifying products (charcoal, bentonite, etc.) are used, they should be added before **ALEASIL K**, for a sufficient time for their action. Clarifying treatment with **ALEASIL K** should preferably be conducted at temperatures not lower than 12°C.

PACKAGES AVAILABLE

IBC 1200 kg 20 kg canister 5 kg canister

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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