Card No CHS04-EN

Review of the01/06/2024



AleaGEL 30

COMPOSITION

Food grade gelatin of pure porcine origin, in 30% aqueous solution, stabilized with sulfur dioxide.

GENERAL CHARACTERISTICS

Appearance: clear yellow solution with a sulfur dioxide odor.

ALEAGEL 30 is a medium hydrolyzed gelatin with excellent detangling and clarifying abilities.

APPLICATIONS

Suitable for softening wines made from pressings and red wines rich in astringent tannins.

ALEAGEL 30 is suitable for static clarification and flotation of musts, and for clarification of white wines, in combination with silica gel and bentonite

ALEAGEL 30 is also an excellent gelatin for red wines, in which it causes a rapid and complete clarification, accompanied by a good detangling action that allows a marked improvement in the taste characteristics of the wine, without affecting its color.

RECOMMENDED DOSAGES

10 to 30 g/hl on white wines, in combination with silica gel and/or bentonite. 15 to 60 g/hl on red wines

MODE OF USE

Dilute in water at a ratio of 1:10 and add directly to the wine or must. For maximum effectiveness of clarification, it is recommended to proceed with gradual and continuous introduction into the liquid to be treated by means of a Venturi tube or dosing pump, dosing AleaGEL 30 on at least half of the total volume. To identify the optimal dosage and to avoid overcollage phenomena, it is recommended to carry out prior clarification tests in the laboratory with scalar doses of gelatin, alone or in combination with other clarifiers.

PACKAGES AVAILABLE

Bag 1 kg IBC 1000 kg 20 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

Contains allergens: SO2



Capitale sociale € 40.000,00 i.v.

Via Sandro Pertini, 12



