



Aleatan GOLD AP

COMPOSITION

ALEATAN GOLD AP is a liquid blend of Ellagic and Condensed Tannins extracted mainly from oak wood (*Quercus sp.*) stabilized with sulfur dioxide (0.2%) and gum arabic (*Acacia Senegal*).

GENERAL CHARACTERISTICS

Appearance: brown-colored, thick and viscous liquid. **ALEATAN GOLD AP** improves the structure and taste softness of treated wines. It also increases their aromatic complexity, increasing the floral and ripe, overripe fruit notes typical of raisin grapes. Especially suitable on structured wines or wines that require more mature notes of raisining.

APPLICATIONS

Its use is recommended during wine maturation, either in steel or wooden barrels. Use in pre-bottling is recommended only after verifying protein and colloidal stability of the wine. Preventive laboratory tests are always recommended before use to verify the organoleptic result and prevent cloudiness and filtration problems.

RECOMMENDED DOSAGES

1 - 10 g/hL for white and rosé wines 2 - 20 g/hL for red and dessert wines

MODE OF USE

Dissolve **ALEATAN GOLD AP** in water or wine, at a ratio of 1:10, and add directly to the mass to be treated, taking care to homogenize thoroughly.

Shake the bottle before use

PACKAGES AVAILABLE

Bottle 250 g Bottle 1 kg

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; consume quickly.

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

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