

# Aleafin MANNO



## COMPOSITION

Mannoproteins obtained by thermo-enzymatic extraction and subsequent purification from *Saccharomyces cerevisiae* yeast cells.

## GENERAL CHARACTERISTICS

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

**ALEAFIN MANNO** is an aging aid developed to improve the organoleptic characteristics of treated wines, especially acting on taste softness, mouthfeel volume and in aromatic stabilization.

**ALEAFIN MANNO** is totally soluble, does not cloud and does not affect the filterability of treated wine. For use in pre-bottling, addition is recommended on clarified and filtered wines ready for final microfiltration.

**ALEAFIN MANNO** has a partial effect on the tartaric and protein stability of treated wines. However, the effects depend mainly on the compositional characteristics of the wine. Therefore, it is not possible to give indications regarding the recommended mode of use and dosages.

## APPLICATIONS

**ALEAFIN MANNO** can be used on all categories of wines allowing the following results to be achieved:

- Improved taste balance
- Increase in structure and plumpness
- Mitigation of alcoholic excess and pungent notes
- Mitigation of tannic excess and/or acid excess
- Aromatic stabilization

Pure microgranular formulation is indicated in higher dosage treatments, particularly during aging and in preparation for bottling of wood-aged whites and reds.

## RECOMMENDED DOSAGES

0.2 to 5 g/hL depending on the desired result and wine characteristics.

## MODE OF USE

Dissolve **ALEAFIN MANNO** in 10-20 parts of water and add to the mass by carefully homogenizing. Addition can be done a few hours (1-2 hours) before final microfiltration.

It is always recommended that preventive small-scale testing be carried out to determine the optimal dose.

Although the effect is almost immediate it is recommended to repeat the test tasting after 12-24 hours.

## PACKAGES AVAILABLE

250 g 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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