

Aleafin XXL



COMPOSITION

Inactivated yeasts, grape skin tannins and plant polysaccharides.

GENERAL CHARACTERISTICS

Appearance: beige-colored powder with red highlights.

ALEAFIN XXL is a state-of-the-art complex adjuvant based on grape skin tannins, plant polysaccharides and specific inert yeast

ALEAFIN XXL was developed to ensure an important increase in tannin structure while maintaining complete flavor balance at all times. It allows for the structuring of empty and short wines both in the case of hot vintages and in the case of unripe grapes. It contributes to the regulation of the redox state of wines.

APPLICATIONS

ALEAFIN XXL is an aging aid indicated for applications primarily on red wines intended for extended aging and generally red wines in need of improved structure and tannin quality.

RECOMMENDED DOSAGES

10-40 g/hL, depending on the products treated and the results to be obtained.

MODE OF USE

Dissolve **Aleafin XXL** directly on wine, at a ratio of 1:10, then add to the mass to be treated, taking care to homogenize thoroughly.

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

PACKAGES AVAILABLE

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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