# **Aleatan PLUS**





#### COMPOSITION

- Proanthocyanidin tannin mixture extracted from Quebracho Schinopsis lorentzii and Acacia Catechu wood
- Gall tannin extracted from galls of plants in the anacardiaceae family

#### **GENERAL CHARACTERISTICS**

Appearance: dark brown powder.

The choice, characteristics and proportions of the tannins used in this formulation make it possible to optimize the activities of each individual tannin and achieve excellent results in fermentation. ALEATAN PLUS prevents oxidations by inactivating oxidase enzymes, particularly laccases and tyrosinases. It controls the development of bacterial flora, thus allowing a reduction in the amount of SO2 used; it is also particularly effective in grapes affected by Botrytis cinerea. ALEATAN PLUS stabilizes the oxidation-reduction potential of must and wine, protecting their color and structure, and participates in the phenolic stabilization of wine.

### **APPLICATIONS**

Its use is recommended during the alcoholic fermentation of red wines.

#### **RECOMMENDED DOSAGES**

5 to 30 g/hlat the beginning of alcoholic fermentation to balance oxidation-reduction potential, protect anthocyanins and polyphenols and inactivate oxidase enzymes. Higher doses are recommended to promote phenolic structuring of wine.

## **MODE OF USE**

Dissolve Aleatan PLUS directly into water or wine to be treated. It is recommended that the product be thoroughly homogenized in the mass. Do not put in contact with iron containers.

#### **PACKAGES AVAILABLE**

Bag 1 kg 10 kg 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.

Protect from air and sunlight. In its original packaging, the product retains all its properties for 24 months.

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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