

Aleaclar PG



COMPOSITION

PVPP, Silica Gel

GENERAL CHARACTERISTICS

Appearance: white-gray, odorless powder.

Aleaclar PG is a complex adjuvant for clarification and filtration, in which the adsorption characteristics peculiar to PVPP are greatly enhanced by the synergistic effect with a specific Silica Gel. The balanced proportion between the components also allows for improved product dispersion and homogeneity, improving treatment efficiency.

Aleaclar PG acts selectively on the unstable polyphenolic fraction, particularly catechins, and oxidized polyphenyl complexes. It is found to be low in adsorption of anthocyanins, particularly when combined, allowing its rational and unobtrusive use on red and rosé wines. Polyphenol adsorption products are totally insoluble and are therefore totally separated during filtration.

Aleaclar PG decreases the astringency and hardness of treated wines, highlighting their positive organoleptic characteristics at both the olfactory and gustatory levels.

APPLICATIONS

PREVENTIVE TREATMENT: reduction of catechin content and in general reactive-oxidizable polyphenolic compounds that are sources of instability.

WHITE WINE CURATIVE TREATMENT: selective removal of oxidized substances, allowing improved color and in many cases restoration of the green reflex.

CURATIVE TREATMENT RED AND RED WINES: specific removal of polyphenolic components responsible for yellow-brown coloration and thus changing the hue toward orange notes without interfering with the red-violet component.

RECOMMENDED DOSAGES

Preventive treatments 10-20 g/hL

Curative treatments 20-80 g/hL

EU MAX dose 110 g/hL

MODE OF USE

Disperse **Aleaclar PG** in water, at a ratio of 1:10, allowing it to rehydrate for about 60 minutes. The product thus rehydrated can be used in both filtration and clarification. After treatment with **Aleaclar PG**, it is advisable to filter the treated product in order to completely separate any insoluble particles, which are inert remnants of the treatment itself.

PACKAGES AVAILABLE

Bag 1 kg 10 kg bag 15 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.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

ALEA
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