

Alea DEOBLACK

COMPOSITION

Vegetable charcoal for oenological use.

GENERAL CHARACTERISTICS

Appearance: black amorphous powder.

ALEA DEO BLACK is a vegetable carbon with a high degree of purity and limited decolorizing power. Its special molecular structure and high adsorptive capacity make it particularly effective in confronting certain molecules responsible for organoleptic deviations resulting from microbiological pollution.

APPLICATIONS

ALEA DEO BLACK is indicated for the treatment of musts and wines with microbiological pollutions and olfactory deviations of the product.

RECOMMENDED DOSAGES

30 to 60 g/hl, depending on requirements

EC legal limit 100 g/hl

MODE OF USE

Disperse **Alea DEOBLACK** in water or directly into the product to be treated. Homogenize thoroughly but slowly to reduce foaming.

PACKAGES AVAILABLE

20 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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