# Aleatan TV



## COMPOSITION

Blend of Proanthocyanidin Tannins with high antioxidant power.

# **GENERAL CHARACTERISTICS**

Appearance: pink/beige powder.

ALEATAN TV possesses strong antioxidant power and is therefore indicated as a preventive in the aging and pre-bottling stages of white, red and rosé wines, as well as in the frothing and final stabilization of sparkling wines Martinotti method-Charmat.

ALEATAN TV makes it possible to significantly reduce the doses of SO2 used both in vinification, in storage and aging, and in bottling.

ALEATAN TV contributes to olfactory cleanliness, increasing freshness and bouquet aromatics. It improves the structure and flavor breadth of treated wines, also performing an important action towards color stability.

# APPLICATIONS

- Pre-bottling oxidative stabilization
- Redox management during maturation and aging with and without the presence of fine lees (sur lies)
- Musts and sparkling base wines during storage to promote oxidative control at low SO2 levels
- Wines without sulfites
- during maturation

# **RECOMMENDED DOSAGES**

WHITE WINES and ROSES

- 2 10 g/hL In aging, preferably with fractionated and repeated contributions
- 1 3 g/hL In pre-bottling
- RED WINES
- 5 30 g/hL in maceration
- 1-3 g/hL in pre bottling
- SULFITE-FREE WINES
- 5 30 g/hL with repeated contributions during all stages of production

# MODE OF USE

Dissolve ALEATAN TV in water or wine to be treated at a ratio of 1:20. Add to the mass and homogenize thoroughly. Do not put in contact with iron containers.

### 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

The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.



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