

Aleatan UVA



COMPOSITION

Low molecular weight tannin extracted from white Chardonnay grape skins.

GENERAL CHARACTERISTICS

Appearance: light brown powder.

ALEATAN UVA possesses strong antioxidant power. It stabilizes color and maintains wine freshness. It improves phenolic potential and increases the structure and flavor breadth of wine. When used in clarification, **ALEATAN UVA** optimizes the effects and results of added clarifiers.

APPLICATIONS

ALEATAN UVA can be used:

- during alcoholic fermentation
- on young wine
- during maturation

Fractional additions are possible to improve wine structure and color quality.

RECOMMENDED DOSAGES

- 4 to 25 g/hl on fermentation to stabilize color, improve phenolic potential and enhance the aromatic qualities of wine.
- 10 to 20 g/hl on young wine to stabilize the color and structure of the wine.
- 5 to 20 g/hl during maturation to improve phenolic potential, protect against oxidation, enhance wine's aromatic potential.

MODE OF USE

Dissolve Aleatan UVA 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

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.

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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Capitale sociale € 40.000,00 i.v.

