



Aleavit L-TH

COMPOSITION

Liquid total autolysate obtained from a specific strain of *Saccharomyces cerevisiae* yeast stabilized with citric acid and SO₂.

GENERAL CHARACTERISTICS

Appearance: light brown liquid solution with intense yeasty odor.

The composition of **Aleavit L-TH** rich in free amino acids, readily assimilable sulfur amino acids and oligopeptides, and vitamins, has been formulated specifically for the production of white wines with a thiol aromatic profile.

Aleavit L-TH enhances the metabolism of selected yeast, improving its performance by promoting the release of thiol aromas present in the must as precursors and the production of complex fermentative aromas that are integrated into the thiol profile.

APPLICATIONS

The use of **Aleavit L-TH** is recommended for obtaining regular alcoholic fermentations and for optimizing the fermentation course of yeasts particularly for fermentations of whites characterized by thiol aromas.

Addition of **Aleavit L-TH** can be made:

- before the start of fermentation during the cold-stacking of white musts, possibly in combination with Aleazym THIOLS ("thiol protocol")
- during ongoing fermentation, possibly in combination with mineral nitrogen nutrients (Aleavit ONE, Aleavit DAP-T, Aleavit L-DAP).

RECOMMENDED DOSAGES

20 to 60 mL/hL, depending on requirements.

MODE OF USE

Manual application: disperse **Aleavit L-TH** in a small amount of must, add to the mass and homogenize.

Metering pump application: take the required amount and pump **Aleavit L-TH** directly into the fermenting mass.

Aleavit L-TH can be used with automatic WineBr@in systems.

PACKAGES AVAILABLE

Bottle 1 kg Bag in Box 10 kg 20 kg canister

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated environment at 10°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

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

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

Contains allergens: SO₂

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