



Aleagel NATUFISH



COMPOSITION

Organic Fish Jelly

GENERAL CHARACTERISTICS

Appearance: homogeneous whitish powder

ALEAGEL NATUFISH is a clarifier based on Fish Gelatin, complying with EC Reg 834/07.

APPLICATIONS

In clarification on wine, **ALEAGEL N ATUFISH** allows organoleptic improvement and improved filterability of the product, while reducing the amount of deposit present at the bottom of the tank attributable to the clarification process.

The use of **ALEAGEL NATUFISH** in the clarification of white and rosé wines allows the reduction of the phenolic parts responsible for bitter and herbaceous hints, contributing to the organoleptic improvement of the treated wine. In combination with Bentonite and Silica Gel, it helps to accelerate clarification processes, favoring bright wines.

RECOMMENDED DOSAGES

1 to 10 g/hl on wines.

MODE OF USE

Dissolve **ALEAGEL NATUFISH** in water, at a ratio of 1:50, then add to the mass, taking care to homogenize thoroughly.

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

Product suitable for the production of Organic Wines, according to Reg. (EC) 834/2007, Reg. (EC) 889/2008,

Reg EU 2018/848, Reg EU 2021/1165 and D.M. 8 May 2018

Inspection body authorized by MiPAAF: IT-BIO-004

Controlled Operator No. 48194

Contains allergens: SO2

ALEA
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Capitale sociale € 40.000,00 i.v.

