

Alea PVCLAR



COMPOSITION

Pure polyvinylpolypyrrolidone (PVPP) for food use, specifically selected for particle size and sedimentation capacity, oenological use.

GENERAL CHARACTERISTICS

Appearance: White, fluid powder.

ALEA PVCLAR is totally insoluble in wine, as well as in water, hydroalcoholic solution and major organic solvents. It is produced by polymerization of purified vinylpyrrolidone. The resulting macromolecules are organized to form a network that acts on polyphenolic substances by adsorption.

APPLICATIONS

ALEA PVCLAR is particularly effective for the removal of oxidizable and oxidized polyphenols and is therefore recommended in the preventive treatment of musts and wines subject to oxidation and browning, in the treatment of maderized musts and wines, for the elimination of polyphenolic compounds responsible for bitter taste, for the improvement of freshness and aromatic cleanliness, for the improvement of the tone of oxidized wines, and for the elimination of phenols that over time can compromise the evolution of the aroma and color of wines.

In some cases, the use of **ALEA PVCLAR** can be complementary to that of potassium caseinate and bentonite. Due to its physicochemical properties, it can also be used as an adjuvant in the filtration of musts or wines.

RECOMMENDED DOSAGES

5 - 30 g/hL as a preventive of oxidation

2 - 20 g/hL to reduce the bitter sensation

10 - 30 g/hL at the filtration stage

5 - 80 g/hL as a curative for oxidized wines and musts

Maximum usable dose in the EU 80 g/hL

MODE OF USE

Disperse in water at a ratio of 1:10. Allow to rehydrate for 1 hour and add to the must or wine to be treated evenly.

ALEA PVCLAR acts within 1-2 hours, after which it can be removed by filtration. Alternatively, wait for it to precipitate spontaneously and separate by racking. For greater effect, use PVPP on previously clarified or filtered must or wine.

PACKAGES AVAILABLE

20 kg drum

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

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Capitale sociale € 40.000,00 i.v.

