



# Aleanox F

## COMPOSITION

Potassium metabisulfite (50%), ascorbic acid (50%)

## GENERAL CHARACTERISTICS

Specific antioxidant for applications on grapes and musts. Preserves and enhances the varietal aromatic characteristics of grapes and musts, while performing an effective antioxidant, antioxidantase and antimicrobial action. **ALEANOX F** reduces the dissolved oxygen content in the must, thus preventing oxidation of the natural aromatic and phenolic component of the grape, safeguarding varietal aromatic character and reducing SO<sub>2</sub>, with less production of acetaldehyde and H<sub>2</sub>S during alcoholic fermentation and a marked improvement in the organoleptic quality of the wine.

## APPLICATIONS

Treatment of grapes and musts during transport to the winery to prevent oxidation and contamination by indigenous bacterial flora. **ALEANOX F** prevents oxidation of musts, safeguarding the aromatic potential of grapes and musts.

**ALEANOX F** ensures: protection from the action of oxidase enzymes especially in musts obtained from grapes affected by Botrytis Cinerea; regular fermentations: the antiseptic action of SO<sub>2</sub>, enhanced by the bacteriostatic effect of hydrolysable tannin, slows down the development of lactic acid bacteria and thus prevents the appearance of bacterial alterations even under conditions of high pH and reduced stabilization and clarification treatments: used on grapes ensures SO<sub>2</sub> protection, but limits its maceration action where this is not desired (white grapes rich in polyphenols, sparkling wine bases (especially blanc de noirs), mechanical harvesting).

## RECOMMENDED DOSAGES

10 to 30 g/hl: fractional additions to grapes and must during harvest, transport and unloading.

10 g/hl of **ALEANOX F** provides about 26 mg/L of SO<sub>2</sub> and 50 mg/L of Ascorbic Acid.

Maximum allowable dose 50 g/hl

## MODE OF USE

Dissolve **ALEANOX F** in wine water, at a ratio of 1:10, and add directly to grapes or must.

## PACKAGES AVAILABLE

Bag 1 kg

## 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**

**Contains allergens: SO<sub>2</sub>**

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