

Aleavit THIOLS



COMPOSITION

Preparation based on amino acid-rich yeast autolysate.

GENERAL CHARACTERISTICS

Appearance: light beige powder.

ALEAVIT THIOLS activates and regulates fermentation, supplying the yeast with all the necessary and useful nutrients for the smooth course of fermentation and optimized aromatic expression of the wine.

It helps activate and regulate fermentation in the winemaking process by supplying vitamins, nitrogenous substances, and yeast sterols.

ALEAVIT THIOLS also provides a significant supply of amino acids, particularly the sulfur type and peptides.

APPLICATIONS

ALEAVIT THIOLS is a fermentation activator specifically designed to maximize the aromatic expressiveness of thiol varieties.

Its use in fermentation together with **ALEAFERM THIOL** and **NATUZYM THIOLS** allows for increased (up to 150%) development of thiol compounds.

RECOMMENDED DOSAGES

10 to 30 g/hl, depending on requirements

MODE OF USE

Dissolve **Aleavit THIOLS** in a little water and add it in pumping over to the must or wine to be fermented, taking care to properly homogenize the mass. Aerate conveniently as appropriate.

PACKAGES AVAILABLE

Bag 1 kg 10 kg 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.

Use quickly; the product is sensitive to oxidation.

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

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

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.

