



AMINOACIDICI LIBERI (sul TAL QUALE)

GLICINA	VALORE ANALITICO TIPICO	> 12.000 mg/kg
L-AC. GLUTAMMICO	VALORE ANALITICO TIPICO	> 4.000 mg/kg
L-AC. ASPARTICO	VALORE ANALITICO TIPICO	> 600 mg/kg
L-ALANINA	VALORE ANALITICO TIPICO	> 6.600 mg/kg
L-ARGININA	VALORE ANALITICO TIPICO	> 6000 mg/kg
L-ASPARAGINA	VALORE ANALITICO TIPICO	> 300 mg/kg
L-CITRULLINA	VALORE ANALITICO TIPICO	> 20 mg/kg
L-FENILALANINA	VALORE ANALITICO TIPICO	> 5.000 mg/kg
L-GLUTAMMINA	VALORE ANALITICO TIPICO	< 0,1 mg/kg
L-ISOLEUCINA	VALORE ANALITICO TIPICO	> 500 mg/kg
L-ISTIDINA	VALORE ANALITICO TIPICO	> 120 mg/kg
L-LEUCINA	VALORE ANALITICO TIPICO	> 2.300 mg/kg
L-LISINA	VALORE ANALITICO TIPICO	> 14.000 mg/kg
L-ORNITINA	VALORE ANALITICO TIPICO	> 500 mg/kg
L-SERINA	VALORE ANALITICO TIPICO	> 380 mg/kg
L-TIROSINA	VALORE ANALITICO TIPICO	> 200 mg/kg
L-TREONINA	VALORE ANALITICO TIPICO	> 350 mg/kg
L-VALINA	VALORE ANALITICO TIPICO	> 3.200 mg/kg
L-TRIPTOFANO + L-METIONINA	VALORE ANALITICO TIPICO	> 8.000 mg/kg
AC. AMMINOBUTIRRICO	VALORE ANALITICO TIPICO	> 1.300 mg/kg
ETANOLAMMINA	VALORE ANALITICO TIPICO	> 120 mg/kg

APPLICATIONS

The use of **ALEAVIT L-AG** is recommended for achieving regular alcoholic fermentations and optimizing the fermentative course of yeasts. Its composition, rich in readily assimilable amino acids and vitamins, complements the availability of nutrients in the must and optimizes the fermentation course.

It thus promotes the correct aromatic expression of the selected yeast strain, avoiding reductions or other aromatic deviations resulting from stunted fermentations.

ALEAVIT L-AG added during ongoing fermentation, in combination with 5-10 mg/L oxygen, enhances yeast metabolism by enhancing yeast expression.

RECOMMENDED DOSAGES

5 to 50 mL/hL as needed.

MODE OF USE

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

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

Fractional additions are recommended, at 1/3 and 2/3 of alcoholic fermentation, or with greater fractionations, up to continuous dosing, in case of automatic systems.

PACKAGES AVAILABLE

Bag in Box 300 kg

STORAGE CONDITIONS

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.



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

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

ake sure to properly close and clean the drain valve at the end of use.or 300 kg and 600 kg packages, when storing without use for a long time, it is recommended to apply the cap to protect the drain valve.



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



ALEA
Evolution

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.

