Card No CHK14-EN

Review of the01/06/2024

Aleaclar GREY

COMPOSITION

PVPP, potassium caseinate, silica gel, vegetable charcoal

GENERAL CHARACTERISTICS

Appearance: gray-colored powder

Aleaclar GREY is a complex clarifier that combines the positive properties of its components to implement selective adsorption against oxidized fractions and some phenolic fractions.

APPLICATIONS

In wines, treatment with Aleaclar GREY allows, thanks to the contribution of the casein fraction, the complete elimination of leucoanthocyanins and catechins, responsible for the yellow-gold coloration, improving the hue of white and rosé wines.

PVPP exerts an adsorptive action toward leucoanthocyanins and catechins, responsible for yellow-gold coloration, improving the hue of treated wines. This makes it possible to reduce the doses of any additional bleaching treatments, with obvious benefits on the aroma of the finished product.

The use of **Aleaclar GREY** on wines after alcoholic fermentation ensures selective cleaning of unstable wine components, removing phenolic fractions susceptible to oxidation during normal racking and wine processing. In combination with Bentonite, it helps accelerate clarification processes, promoting bright wines.

RECOMMENDED DOSAGES

20 to 150 g/hL on wines, depending on the clarifying effect to be achieved. MAX $\frac{\text{dose: 200 g/hL}}{\text{(maximum PVPP limit allowed 80 g/hL)}}$

MODE OF USE

Dissolve in water at a ratio of 1:20, homogenize thoroughly but slowly to reduce foaming and allow to rehydrate for 2-3 hours.

For maximum effectiveness, gradual and continuous introduction into the liquid to be treated is recommended using a Venturi tube or dosing pump.

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.

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

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



Capitale sociale € 40.000,00 i.v.

Via Sandro Pertini, 12



