

Aleatan VINTAGE V

COMPOSITION

Low molecular weight tannin extracted from white Chardonnay grape pips

GENERAL CHARACTERISTICS

Appearance: light brown liquid.

ALEATAN VINTAGE V possesses strong antioxidant power, stabilizes color and maintains wine freshness, improves phenolic potential and increases the structure and flavor breadth of the treated product. When used in clarification, **ALEATAN VINTAGE V** optimizes the effects and results of added clarifiers.

APPLICATIONS

ALEATAN VINTAGE V can be used:

- during alcoholic fermentation;
- on young wine;
- during maturation.

Fractional additions are possible to improve wine structure and color quality.

MODE OF USE

Add directly into the product to be treated. It is recommended that the product be thoroughly homogenized in the mass. Do not put in contact with iron containers. Shake before use.

PACKAGES AVAILABLE

Bottle 1 kg 10 kg canister 25 kg canister

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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