

AleaGEL FISH

COMPOSITION

Fish jelly

GENERAL CHARACTERISTICS

Appearance: granular

ALEAGEL FISH is a clarifying agent based on Fish Gelatin.

APPLICATIONS

In clarification on wine, **ALEAGEL FISH** allows organoleptic improvement and improved filterability of the product, while reducing the amount of deposit present at the bottom of the tank attributable to the clarification process.

The use of **ALEAGEL FISH** in the clarification of white and rosé wines allows the reduction of the phenolic parts responsible for bitter and herbaceous hints, contributing to the organoleptic improvement of the treated wine. In combination with Bentonite and Silica Gel, it contributes to accelerating clarification processes, favoring bright wines.

RECOMMENDED DOSAGES

1 to 10 g/hl on wines.

MODE OF USE

Dissolve **ALEAGEL FISH** in water, at a ratio of 1:50, then add to the mass, taking care to homogenize thoroughly.

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



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