

Aleatan ROSE



COMPOSITION

Proanthocyanidin Tannin Blend.

GENERAL CHARACTERISTICS

Appearance: reddish-colored powder.

ALEATAN ROSE possesses strong antioxidant power. It stabilizes color and reduces organoleptic sensations resulting from green and astringent tannins, thereby improving flavor profile and taste quality. When used in combination with PVPP, ALEA PG or ALEAMIX AF its effectiveness increases, improving the olfactory cleanliness of treated musts.

APPLICATIONS

ALEATAN ROSE can be used:

- during alcoholic fermentation
- in the early post-fermentation stages
- on young wine

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

RECOMMENDED DOSAGES

- 2 to 10 g/hl in fermentation to prevent oxidation, to stabilize color and improve phenolic potential and enhance the aromatic qualities of the wine.
- From 2 to 10 g/hl on white and rosé wines to prevent oxidation, to prevent browning and increase smoothness.
- From 5 to 20 g/hl on red wines to prevent oxidation, stabilize color and decrease astringency of wines while improving their organoleptic profile.

MODE OF USE

Dissolve Aleatan ROSE directly into water or wine to be treated. It is recommended that the product be thoroughly homogenized in the mass. Do not put in contact with iron containers.

PACKAGES AVAILABLE

500 g 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.

Protect from air and sunlight. In its original packaging, the product retains all its properties for 24 months.

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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