



# NATUGUM S20



## COMPOSITION

20.5% solution of purified Organic gum arabic with dextrorotatory power, from Acacia Seyal, stabilized with SO<sub>2</sub> (0.5% ± 0.1%).

## GENERAL CHARACTERISTICS

**Appearance:** clear, soft yellow solution.

The production technique of **NATUGUM S20**, together with a careful choice of raw materials (Acacia Seyal), makes it possible to obtain a clear product, free of impurities, whose chelating effect on the final filtration membranes is minimal and does not affect the protective and stabilizing capacities towards colloidal precipitation.

The sterile filtration to which it is subjected during production and the sulfur dioxide, which is present in free form, allow a long shelf life for the product and make it possible to use **NATUGUM S20** directly at bottling, without adding any microbial load to the wine.

## APPLICATIONS

**NATUGUM S20** is suitable for the chemical and physical stabilization of finished wines to prevent cloudiness or precipitation of colloids and coloring substances.

In addition, it naturally supplements the colloidal content of wine, improving its balance and organoleptic characteristics, particularly for the characters of softness and roundness of taste; for this purpose, laboratory tests are recommended to evaluate the optimal doses.

In sparkling wines, the addition of **NATUGUM S20** as early as froth setting can improve *perlage*.

## RECOMMENDED DOSAGES

50 - 100 mL/hL as a precipitation preventive

50 - 300 mL/hL to achieve an important organoleptic effect

100 mL/hL provides about 5 mg/L of SO<sub>2</sub> to the wine

## MODE OF USE

The addition of **NATUGUM S20** should be done preferably on wines during bottling, on tank-finished wines preferably a few days before bottling, taking care to homogenize the product well in the mass.

## PACKAGES AVAILABLE

20 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; consume quickly.

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

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

**Product suitable for the production of Organic Wines, according to Reg. (EC) 834/2007, Reg. (EC) 889/2008,**

**Reg EU 2018/848, Reg EU 2021/1165 and D.M. 8 May 2018**

**Inspection body authorized by MiPAAF: IT-BIO-004**

**Controlled Operator No. 48194**

**Contains allergens: SO<sub>2</sub>**

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