

Aleavit FML



COMPOSITION

Inert and autolyzed yeasts, microcrystalline cellulose

GENERAL CHARACTERISTICS

appearance: beige powder with typical yeast odor.

ALEAVIT FML is a preparation based on yeast derivatives and particularly rich in amino acids, growth factors and parietal polysaccharides. Recommended as a nutrient, detoxifier and bio-regulator of the bacteria responsible for malolactic fermentation (MLF).

ALEAVIT F ML promotes the start of MLF and contributes to its normal progress, preventing slowdowns and stoppages that could cause unwanted organoleptic anomalies.

APPLICATIONS

ALEAVIT FML has been formulated for use as:

- o nutrient for malolactic bacteria, due to its readily assimilable nitrogen content.
- o bio-regulator, because of its content in trace elements, vitamins and detoxifying compounds (adsorption action).

RECOMMENDED DOSAGES

10 to 40 g/hL, depending on requirements.

MODE OF USE

Dissolve **Aleavit FML** in a little water and add it in pumping over to the must or wine to be fermented, taking care to properly homogenize the mass. Aerate conveniently as appropriate.

PACKAGES AVAILABLE

250 g bag Bag 1 kg

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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