

# ALEASTAB CHITO

## COMPOSITION

Chitosan of fungal origin from *Aspergillus niger*. Citric acid E330

## GENERAL CHARACTERISTICS

Appearance: fine, beige, partially soluble powder.

**Aleastab CHITO** is an oenological adjuvant based on Chitosan, a natural polysaccharide of fungal origin, extracted from *Aspergillus niger*.

Not classified as an allergen (2007/68 EC) and not of animal origin, it is particularly effective in the fight against yeasts of the genus *Brettanomyces* and many other undesirable microorganisms, and also has an action against oxidative phenomena by chelation of metals and catechins.

## APPLICATIONS

**Aleastab CHITO** is normally used as a stabilizer at the end of fermentation processes (both Alcoholic and Malolactic Fermentation), taking care to regulate the SO<sub>2</sub> content of the wine, in accordance with proper oenological practices.

**Aleastab CHITO** is capable of inhibiting malolactic fermentation, so when malolactic fermentation is required, as for most red wines, it is recommended to use it only at the end of MLF. Alternatively, in all those cases where by operational necessity or technological choice (e.g., Pinot Noir) it is necessary to delay MLF until the following spring, we recommend the use of **Aleastab CHITO** at the end of alcoholic fermentation and a subsequent removal of it by repeated racking before the next inoculation of Aleabacter FREEZE or FREEZE HA bacteria.

## RECOMMENDED DOSAGES

4-10 g-hL depending on the phase of use and microbiological pollution.

**Maximum legal dose according to current EU Regulations: 15 g/hL**

(use allowed reduction of undesirable microorganism populations, especially *Brettanomyces*).

## MODE OF USE

Dissolve in water at a ratio of 1:10 while shaking well.

To improve solubility and effectiveness, acidify the water with 10% citric acid or 5% lactic acid.

Add to the mass to be treated, taking care to homogenize it well.

The treated wine should be above 10°C and should be agitated once a day for the first 3 days.

It is possible to decant and separate the lees containing chitosan after 8-10 days.

## 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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