

# Aleavit HELP



## COMPOSITION

Preparation based on detoxifying yeast peels.

## GENERAL CHARACTERISTICS

Appearance: beige-colored powder with yeast odor.

**ALEAVIT HELP** has adsorptive properties that contribute to the decrease of long-chain fatty acids, improving yeast metabolism.

**ALEAVIT HEL P** favors the distribution of yeast in the mass, promoting a regular fermentation progress and avoiding slowdowns or stoppages that could be the cause of undesirable organoleptic anomalies.

Added on wine, **ALEAVIT HELP** also contributes to the elimination of anomalous odors, improving the olfactory cleanliness of the finished product.

## APPLICATIONS

The use of **ALEAVIT HELP** is recommended to promote regular fermentation courses and to improve the aromatic profile of wine.

Added during ongoing fermentation, in combination with 5-10 mg/l oxygen, it improves yeast metabolism enhancing its expressiveness.

## RECOMMENDED DOSAGES

20 to 40 g/hl, on musts and wines, as needed

**Maximum EC legal dose 40 g/hl**

## MODE OF USE

Dissolve **Aleavit HELP** 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

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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