

Alea VEGECLAR



COMPOSITION

Complex clarification aid based on Pea Protein and Potato Protein.

GENERAL CHARACTERISTICS

Appearance: homogeneous beige-colored powder.

ALEA VEGECLAR is an **ALLERGEN-FREE** clarifier based on plant proteins, obtained from non-genetically modified peas and potatoes.

APPLICATIONS

In fermenting musts, treatment with **ALEA VEGECLAR** assists flotation and sedimentation processes, ensuring fast and compact deposits. The synergistic action of the different plant proteins is particularly reactive toward phenolic substances, improving both the appearance of the treated product and its organoleptic profile.

The use of **ALEA VEGECLAR** in association with silica gel and/or bentonite, allows a clarification action on the oxidized fractions, without interfering with the coloring intensity of the wine, while reducing the risks of overcollimation resulting from clarification with traditional methods.

RECOMMENDED DOSAGES

10 to 40 g/hl in musts and in refermentation.

5 to 30 g/hl on wines

MODE OF USE

Disperse **ALEA VEGECLAR** in water, at a ratio of 1:15, stirring well in order to avoid lump formation, then add to the mass, taking care to homogenize thoroughly.

PACKAGES AVAILABLE

Bag 1 kg 5 kg 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.

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

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



ALEA
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