

Aleavit LEVIPLUS



COMPOSITION

Preparation based on low molecular weight yeast peels.

GENERAL CHARACTERISTICS

Appearance: beige-colored powder with yeasty odor.

ALEAVIT LEVIPLUS is a fermentation activator to be added to alcoholic fermentation that has started; it provides mannoproteins, sterols, amino acids, peptides and vitamins in an assimilable form, promoting yeast metabolism.

ALEAVIT LEVIPLUS contributes to a more regular fermentation progress, avoiding slowdowns or stalls that could be the cause of undesirable organoleptic anomalies.

APPLICATIONS

The use of **ALEAVIT LEVIPLUS** is recommended for achieving regular alcoholic fermentations and optimizing the fermentation course of yeasts. Its particularly rich composition in parietal polysaccharides, amino acids, cofactors and vitamins complements the availability of nutrients in wine and optimizes the synthesis of aromatic and structural compounds by yeast.

ALEAVIT LEVIPLUS added during ongoing fermentation, in combination with 5-10 mg/l oxygen, enhances yeast metabolism by enhancing yeast expressiveness.

RECOMMENDED DOSAGES

20 to 40 g/hl, as needed

Maximum EC legal dose 40 g/hl

MODE OF USE

Dissolve **ALEAVIT LEVIPLUS** 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.

Fractional additions are recommended, at 1/3 and 2/3 of the alcoholic fermentation.

PACKAGES AVAILABLE

10 kg bag 15 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

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