



Aleatan WHITE EXPRESSION

COMPOSITION

A preparation of condensed and gallic tannins extracted from different woody matrices in liquid phase stabilized with SO₂ and plant polysaccharides (E404).

GENERAL CHARACTERISTICS

Appearance: light brown, slightly viscous liquid.

The reactivity of ALEATAN WHITE EXPRESSION with the aromatic component of white and rosé wines allows varietal fruit notes to be enhanced, making them fresher and more intense. The extraction, strictly by water, is done through an innovative process according to a balanced formula.

ALEATAN WHITE EXPRESSION:

- Promotes aromatic cleanliness and the full expression of aromas naturally present in white and rosé wines
- Increases aromatic freshness and preserves aromatic expression over time due to its balanced antioxidant power
- Contributes significantly to gustatory cleanliness
- Contributes to flavor enhancement especially by improving the frankness, persistence and elegance of gustatory and retro-olfactory sensations
- Overall acts as an enhancer of aromatic and gustatory balance

APPLICATIONS

ALEATAN WHITE EXPRESSION was developed for use during aging and storage of white and rosé wines, as well as for use in the final stage of preparation for bottling.

Due to its characteristics and excellent price/quality ratio, it is also suitable for use during tank loading in bulk (bulk) wine sales. There are no contraindications to its use in grape harvesting.

RECOMMENDED DOSAGES

White and rosé wines: 2 - 20 g/hL

MODE OF USE

Dissolve in a small amount of water or wine and add to the mass to be treated, homogenizing carefully. Do not use iron containers for preparation.

PACKAGES AVAILABLE

Bottle 250 g Bottle 1 kg Bag in Box 10 kg 20 kg canister

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated environment at 10°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

Protect from air and sunlight. In its original packaging, the product retains all its properties for 24 months.

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Capitale sociale € 40.000,00 i.v.



Exclusively for oenological and professional use - Reg. (EU) 2022/68
Product obtained from raw materials in accordance with O.I.V. International Oenological Codex
Contains allergens: SO₂