

Aleatan OXY



COMPOSITION

Ellagic tannin extracted from oak of French origin.

GENERAL CHARACTERISTICS

Appearance: brown-colored powder.

ALEATAN OXY is a tannin suitable for use during racking and during micro-oxygenation of wine in order to manage administered oxygen by promoting color stabilization and improving wine structure. **ALEATAN OXY** regulates the oxidation-reduction potential of wine, prevents the formation of reduced odors.

APPLICATIONS

ALEATAN OXY can be used:

- during alcoholic fermentation
- on young wine

Fractional additions are possible to improve wine structure and color quality.

RECOMMENDED DOSAGES

- 10 to 30 g/hl during fermentation to stabilize color, improve phenolic potential and enhance the aromatic qualities of wine.
- 5 to 20 g/hl on wine during racking and micro-oxygenation treatments to stabilize the color and structure of the wine and balance the redox potential.

MODE OF USE

Dissolve in must or wine, at a ratio of 1:10, and add directly to the mass to be treated, taking care to homogenize thoroughly. Do not put in contact with iron vessels.

PACKAGES AVAILABLE

Bag 1 kg 10 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.

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

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
Evolution

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.

