



# AleaMIX

## COMPOSITION

Bentonite, potassium caseinate, cellulose

## GENERAL CHARACTERISTICS

Appearance: white-beige powder.

**ALEAMIX** is a complex clarifier that has a selective adsorption action toward the main substances responsible for phenolic and protein instability. **ALEAMIX** also reduces the content of heavy metals, such as Fe and Cu, strong catalysts of oxidations.

**ALEAMIX** acts on substances that inhibit yeasts, ensuring a smooth and complete fermentation progress, such that the aromatic potential of wines can be developed.

## APPLICATIONS

In fermenting musts, treatment with **ALEAMIX** allows, thanks to the contribution of cellulose, the removal of medium-chain fatty acids and their esters, which have been identified as potential inhibitors of fermentation.

The casein fraction allows the complete removal of leucoanthocyanins and catechins, which are responsible for the golden-yellow coloration, improving the hue of white wines.

Bentonite eliminates unstable proteins and possible oxidasic enzymes present in grapes, performing a preventive action against oxidasic casein; it also possesses a strong adsorption capacity against possible pesticide and phytopharmaceutical residues.

The use of **ALEAMIX** on wines after alcoholic fermentation ensures selective cleaning of unstable wine components, eliminating phenolic fractions susceptible to oxidation during normal racking and wine processing.

**ALEAMIX** provides high sedimentation and lees compaction rates, ensuring lower wine losses and consequent economic savings.

## RECOMMENDED DOSAGES

50 - 100 g/hl in musts and in refermentation.

30 - 100 g/hl on wines.

## MODE OF USE

Disperse **AleaMIX** in cold water at a ratio of 1:10, homogenize thoroughly but slowly to reduce foaming, and add to the mass to be treated with a Venturi tube or metering pump during a reassembly.

## PACKAGES AVAILABLE

Bag 1 kg    20 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**

**Contains allergens: MILK and its derivatives**

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