

Aleafin ELLE

COMPOSITION

Mannoproteins obtained by thermo-enzymatic extraction and subsequent purification from *Saccharomyces cerevisiae* yeast cells 25%, tartaric acid 1%, SO₂ 0.5%, microfiltered demineralized water q.b. to 100.

GENERAL CHARACTERISTICS

Appearance: amber transparent moderately viscous liquid with a characteristic odor.

ALEAFIN ELLE is an aging aid developed to improve the organoleptic characteristics of treated wines, especially acting on taste softness, mouthfeel volume and in aromatic stabilization.

ALEAFIN ELLE is **totally soluble**, does not **cloud** and does **not affect the filterability** of treated wine. However, it is recommended for use on clarified and filtered wines that are ready for final pre-bottling microfiltration.

ALEAFIN ELLE has a partial effect on the tartaric and protein stability of treated wines. However, the effects depend mainly on the compositional characteristics of the wine. Therefore, it is not possible to give guidance regarding the recommended mode of use and dosages.

APPLICATIONS

ALEAFIN ELLE can be used on all categories of wines allowing the following results to be achieved:

- Improved taste and flavor-olfactory balance
- Increased volume, fatness and savoriness
- Mitigation of excess alcohol and pungent notes
- Mitigation of tannic excess and/or acid excess
- Stabilization of aromatic expression

The liquid formulation allows for better dosage management and easier homogenization in the mass.

RECOMMENDED DOSAGES

1 - 20 g/hl depending on the desired result and wine characteristics.

MODE OF USE

Dissolve **ALEAFIN ELLE** in 5-10 parts of water and add to the mass by carefully homogenizing. Addition can be done a few hours (1-2 hours) before final microfiltration.

It is always recommended that preventive small-scale testing be carried out to determine the optimal dose.

Although the effect is almost immediate it is recommended to repeat the test tasting after 12-24 hours.

PACKAGES AVAILABLE

Bottle 1 kg

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; consume quickly.

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

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

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.

