

Aleagum SPARK

COMPOSITION

Micro-granulated arabic gum with dextrorotatory power, from *Acacia seyal*.

GENERAL CHARACTERISTICS

Appearance: white/light yellow microgranules.

It is an innovative instant-dissolving and filterable granular gum Arabic extracted from *Acacia seyal*.

The production technique of **ALEAGUM SPARK**, together with a careful choice of raw materials, makes it possible to obtain a clear product, free of impurities, whose very low chomatizing effect on membranes does not affect the protective and stabilizing capacities of wines against colloidal precipitation.

APPLICATIONS

Specifically designed and selected to improve the fineness and persistence characteristics of perlage in sparkling and semi-sparkling wines.

It can be used during autoclave frothing of wines that have been previously micro-filtered or tangentialized, where it succeeds in giving the best performance in improving perlage.

Alternatively or as a complement, it can be used on sparkling wines during pre-bottling finishing.

RECOMMENDED DOSAGES

- 20- 50 g/hL before frothing.
- 10-20 g/hL at pre-bottling stage after frothing.

MODE OF USE

Used before autoclave frothing on the already clarified and filtered base, it allows for improved finesse and persistence of perlage.

ALEAGUM SPARK can also be used at the end of frothing at the pre-bottling stage.

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.

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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