Aleavit ONE



COMPOSITION

Dibasic ammonium phosphate (14.8%), Ammonium sulfate (75.0%), Thiamine hydrochloride (0.2%), Chemically inert filtration aid (10.0%).

GENERAL CHARACTERISTICS

Appearance: white-beige powder with faint ammonia odor. ALEAVIT ONE regulates fermentations of musts and wines by activating and stimulating yeast multiplication.

APPLICATIONS

ALEAVIT ONE is a fermentation activator designed to create the most favorable environment for the multiplication and growth of yeasts, prolonging their viability and thus avoiding difficult or stunted fermentations. The use of ALEAVIT ONE allows the nitrogen in the must to be supplemented, allowing a more regular fermentation even after the first few days. Particularly useful is the addition of ALEAVIT ONE in musts from botrytized grapes, since the molds significantly reduce the nitrogen content useful to the yeasts. The presence of thiamine induces less acetaldehyde production by the yeast, allowing wines with a higher fraction of free SO2; it also promotes the formation of more elegant and complex aromatic compounds. The use of ALEAVIT ONE helps to avoid the formation of hydrogen sulfide. Important is the use of ALEAVIT ONE in thermovinification, where heat denatures the natural vitamins contained in the must.

RECOMMENDED DOSAGES

10 to 30 g/hl, depending on the APA content of the grapes. 20 to 30 g/hl in refermentation and in fermentation stops. 30 g/hl of ALEAVIT ONE provides the maximum limit of thiamine allowed in the EC (60 mg/hl).

MODE OF USE

Dissolve **Aleavit ONE** in a little water and add it in pumping over to the must or wine to be fermented, taking care to properly homogenize the mass. Aerate conveniently as appropriate.

PACKAGES AVAILABLE

Bag 1 kg 25 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





Capitale sociale € 40.000,00 i.v.

