



Aleatan RED EXPRESSION

COMPOSITION

Preparation based on condensed and ellagic tannins extracted from different woody matrices in liquid phase stabilized with SO₂ and plant polysaccharides (E404)

GENERAL CHARACTERISTICS

Appearance: brown viscous liquid.

The reactivity of **ALEATAN RED EXPRESSION** with the aromatic component of red wines allows the varietal fruit notes to be enhanced, making them more stable and intense. Extraction, strictly by water, takes place through an innovative process according to a balanced formula.

ALEATAN RED EXPRESSION:

- Promotes aromatic openness and full expression of aromas naturally present in red and rosé wines
- Preserves aromatic expression over time due to its antioxidant power
- Contributes significantly to gustatory cleanliness
- Contributes to flavor enhancement especially by improving the frankness, persistence and elegance of taste and retro-olfactory sensations
- Overall acts as an enhancer of aromatic and gustatory balance

APPLICATIONS

ALEATAN RED EXPRESSION was developed for use during aging and storage of red wines, as well as for use in the final stage of preparation for bottling.

Due to its characteristics and excellent price/quality ratio, it is also suitable for use during tank loading in the sale of bulk wines (bulk). There are no contraindications to its use in grape harvesting.

RECOMMENDED DOSAGES

Red wines: 5 - 20 g/hL

Rosé wines: 2 - 10 g/hL

MODE OF USE

Dissolve in a small amount of water or wine and add to the mass to be treated, homogenizing carefully. Do not use iron containers for preparation.

PACKAGES AVAILABLE

Bottle 250 g Bottle 1 kg Bag in Box 10 kg

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated environment at 10°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

Contains allergens: SO₂



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