



ALLIANCE™

Specific formulation of pure chitosan from *Aspergillus niger* (produced in European Union)
and specific wine yeast cell walls

Reduce the risk of spoilage microorganisms

DESCRIPTION

ALLIANCE™ combines the antimicrobial activity of pure chitosan and the sorption properties of specific wine yeast cell walls. ALLIANCE™ formula helps to lower the viable spoilage microorganisms in the must with a broad spectra action on spoilage yeast and bacteria.

ALLIANCE™ antimicrobial effect doesn't affect *Saccharomyces cerevisiae* ; on the contrary, thanks to its specific detoxifying cell-walls, it enhances the yeast performance towards a good completion of the alcoholic fermentation. It can help to reduce the amount of SO₂ needed to control the undesirable flora.



BENEFITS

ALLIANCE™ can be used at the earliest stage of alcoholic fermentation in a preventive application to:

- Decrease the indigenous microbial load to favour the good implantation and performance of selected wine yeast.
- Detoxify the must from short and medium chain fatty acids and pesticides.
- Clean and sanitise the fermentative medium to enhance yeast performance.
- Reduce the risk of high volatile acidity from spoilage microorganism.

ALLIANCE™ is dedicated to white, rosé and red winemaking (pre-fermentative and alcoholic fermentation steps).

- In white and rosé wines, ALLIANCE™ can help to delay or inhibit malolactic fermentation when it's not desired.
- In red wines, ALLIANCE™ can be used to delay the malolactic fermentation. In this case, a rack-off is recommended, to be followed by an inoculation with selected wine lactic acid bacteria.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: from 10 g/hl to 30 g/hL

Maximum legal dosage: 46 g/hL

- Increase the dosage of ALLIANCE™ when the risk of contamination of the must is higher (bad grapes sanitary conditions, high pH, low active SO₂).
- Suspend ALLIANCE™ in 20 times its weight in water and homogenise gently by stirring. Then add to the must and mix thoroughly the whole volume of the tank.

For more details about dosage and application, please contact your Lallemand representative.

PACKAGING AND STORAGE

- 2.5 kg bags
- Store in a cool dry place
- To be used once opened

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. May 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com