

# Aleabois Ferm-B

## COMPOSITION

Pieces of oak wood of French and American origin (*Quercus sp.*).

## GENERAL CHARACTERISTICS

Appearance: cream, light brown, ochre-colored flakes.

Smell: characteristic aroma of unroasted and lightly toasted oak.

**ALEABOIS FERM-B** is a blend of unroasted, low-toasted French and American oak chips specifically designed for use on white and rosé musts during alcoholic fermentation.

**ALEABOIS FERM-B** allows the aromatic potential to be greatly increased as it promotes the production of fermentative aromas by the selected yeast with a fresh fermentative fruity aromatic style (white peach, apricot, pineapple, white and yellow flowers). The aromatic kit of these wines turns out to be more intense and more stable over time. It regulates the oxidoreductive potential of the wine, preventing the formation of reduced odors.

**ALEABOIS FERM-B** contributes substantially to the structuring of the wine, which is increasingly present in the mouth, full and balanced.

## APPLICATIONS

**ALEABOIS FERM-B** can be used:

- during alcoholic fermentation (preferred choice)
- on young wine (for a less intense and complex result)

## RECOMMENDED DOSAGES

On fermentation to enhance the aromatic qualities of wine: 50-200 g/hL

On young wine: 50-100 g/hL

On raisin wines: 100-500 g/hL

## MODE OF USE

**ALEABOIS FERM-B** can be used sparged into the fermenting must or with food-mesh infusion bags that allow easy and quick recovery of the product at the end of fermentation.

It is advisable to maintain contact throughout the duration of fermentation and in case it is necessary to recover the bags, wash them and soak them again after the first racking. Evaluate the overall duration of treatment by tasting.

## PACKAGES AVAILABLE

10 kg bag

## STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place. Protect from air, moisture, heat sources, unpleasant odors and sunlight. In its original packaging, the product retains all its properties for 24 months.

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**

