# **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

The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.



Via Sandro Pertini, 12 40062 Molinella (BO) - ITALIA Tel. +39 051 88 7052 +39 346 58 33 882 info@alea-evolution.com alea-evolution@pec.it alea-evolution.com CF - P.IVA 02944251202 Cod. REA BO-479327 Capitale sociale € 40.000,00 i.v.

