

Aleabois Ferm-R

COMPOSITION

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

GENERAL CHARACTERISTICS

Appearance: cream, light brown, reddish brown flakes.

Smell: characteristic aroma of unroasted and lightly toasted oak.

ALEBOIS FERM-R is a blend of unroasted and toasted French and American oak chips specifically designed for use on grapes and red musts during alcoholic fermentation and in the early post-fermentation stages.

ALEBOIS FERM-R allows to significantly increase the aromatic potential as it promotes the production of fermentative aromas by the selected yeast with an aromatic style fresh red fruit (cherry, morello cherry, raspberry, strawberry...) and simultaneously acts on the reduction of vegetal characters. The aromatic set of these wines turns out to be more intense and more stable over time.

ALEBOIS FERM-R increases the structure and volume of the wine by improving smoothness, promoting an early achievement of gustatory balance.

APPLICATIONS

ALEBOIS FERM-R can be used:

- during alcoholic fermentation especially if this takes place, at least in part, in the liquid phase after the end of maceration
- on young wine after the first racking

RECOMMENDED DOSAGES

- In fermentation to enhance the aromatic qualities of the wine: 100-200 g/hL
- on young wine: 50-100 g/hL

MODE OF USE

ALEBOIS FERM-R can be used sparged into the fermenting must (pumpable version) or with food-mesh infusion bags that allow easy and quick recovery of the product at the end of fermentation.

It is recommended to maintain contact for the duration of fermentation and in case it is necessary to retrieve 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 15 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

