

ALEABOIS SELECTION

BLF

COMPOSITION

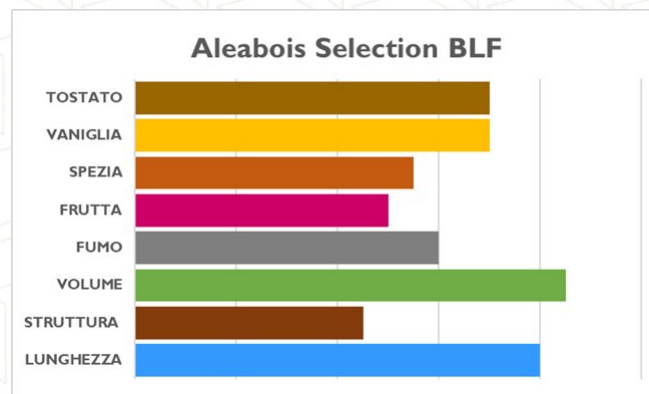
Pieces of oak (*Quercus robur*) wood of French origin.

GENERAL CHARACTERISTICS

Appearance: medium to large (5-20 mm) brown - brown flakes.

Smell: characteristic aroma of toasted oak.

Organoleptic profile: mild coffee and smoky in whites; smoky chocolate and coffee cream in reds. Provides volume and especially taste persistence. Smoky without bitter notes.



APPLICATIONS

ALEABOIS SELECTION BLF can be used:

- In the post-fermentation stages
- In the ageing phase

RECOMMENDED DOSAGES

20 to 400 g/hL.

MODE OF USE

It is recommended that the product be used through an immersion net bag to avoid dispersion of the product in the mass and possible damage to the pumps during pouring.

PACKAGES AVAILABLE

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

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