

Aleabois Ferm-F

COMPOSITION

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

GENERAL CHARACTERISTICS

Appearance: fine flakes (> 2mm) of brown - brown color.

Smell: characteristic aroma of toasted oak.

ALEBOIS FERM-F is a type of toasted French oak chips specifically designed for use on red musts during alcoholic fermentation, either in maceration or in the liquid phase.

The minimum size, while remaining above the 2 mm required by regulations, allows for its easy use in winemaking with maximum technological results without creating problems for pump-over and racking pumps.

ALEBOIS FERM-F makes it possible to significantly reduce unpleasant vegetal characters and gives aromatic cleanliness to the future wine favoring the revelation of sweet fruity aromas. It regulates the oxidation-reduction potential of wine, preventing the formation of reduced odors.

ALEBOIS FERM-F is also suitable for use during racking and during micro-oxygenation of wine in order to manage administered oxygen by promoting color stabilization and improving wine structure.

APPLICATIONS

ALEBOIS FERM-F can be used:

- during alcoholic fermentation
- on young wine

Fractional additions are possible to improve wine structure and color quality.

RECOMMENDED DOSAGES

50 to 150 g/hL in fermentation to stabilize color, improve phenolic potential and enhance the aromatic qualities of wine.

30 to 50 g/hL on wine during racking and micro-oxygenation treatments to stabilize wine color and structure and balance redox potential.

MODE OF USE

ALEBOIS FERM-F is dispersed directly into the must or wine to be treated, taking care to homogenize thoroughly.

PACKAGES AVAILABLE

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



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