

ALEABOIS SELECTION

HV

COMPOSITION

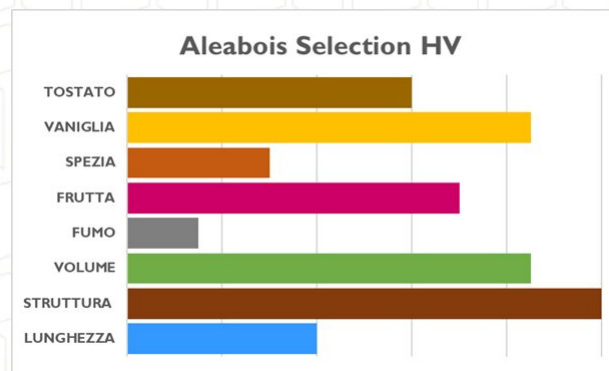
Pieces of oak (*Quercus robur*) wood of French origin.

GENERAL CHARACTERISTICS

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

Smell: characteristic aroma of toasted oak.

Organoleptic profile: intense and complex aroma of vanilla and woody. Important texture



APPLICATIONS

ALEABOIS SELECTION HV 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

10 kg bag 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

ALEA
Evolution

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.

