

ALEBOIS ORIGINAL 6

COMPOSITION

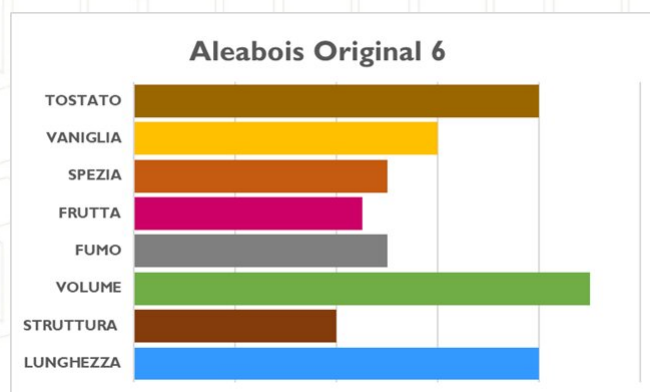
Pieces of oak wood (*Quercus alba*) of US origin.

GENERAL CHARACTERISTICS

Appearance: small (2 - 8 mm) dark brown flakes.

Smell: characteristic aroma of toasted oak.

Organoleptic profile: smoky and grilled with good respect for fruity characters. Great persistence and volume.



APPLICATIONS

ALEBOIS ORIGINAL 6 can be used:

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

RECOMMENDED DOSAGES

50 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.

