

ALEABOIS SELECTION SP

COMPOSITION

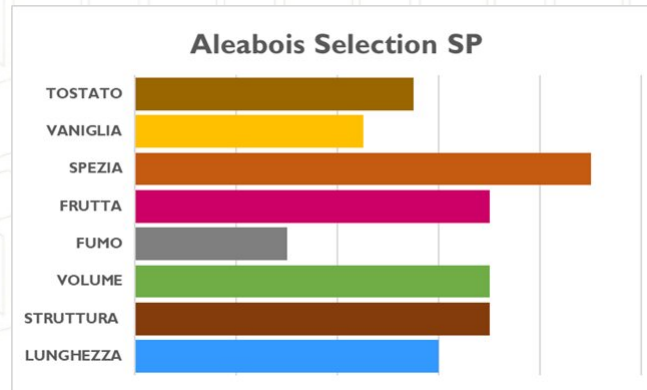
Pieces of oak (*Quercus robur*) wood of French origin.

GENERAL CHARACTERISTICS

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

Smell: characteristic scent of toasted oak.

Organoleptic profile: intensely spicy especially cinnamon. Fresh. Rejuvenating aroma.



APPLICATIONS

ALEABOIS SELECTION SP 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

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.

