

## BARRETTE A

### THE PRODUCT

**LightOak A** is American oak from the main Quercus Alba forests. LightOak guarantees transparency on origin. The wood is in fact selected directly in the forest and controlled during all processing phases, to ensure guarantee on sensory characteristics, homogeneity and qualitative repeatability. Particularly easy to use, the staves are very useful both during winemaking and during aging. They can be dispersed in the barrique or suspended in a net.

### CHARACTERISTICS

**Dimensions: 30 x 12 x 12 mm**

**LightOak A** in both white and red wines allows developing the aromatic potential of wines by revealing the expression of fruity notes and giving fat and roundness in the mouth. In addition, they reduce the incidence of herbaceous and vegetal notes and help color stabilization in red wines.

### DIFFERENT TOASTING LEVELS AVAILABLE:

**LightOak A M-AROMA** provides notes reminiscent of coconut, spirits-infused fruit and cloves. It enriches the wine in ellagic tannins and wood polysaccharides.

**LightOak A M-STRUCTURE** provides red fruit notes accompanied by spiced notes, vanilla. Volume and roundness without excess tannic sensations.

### RECOMMENDED DOSAGE

Red wines 100-400 g/hl

### CONTACT TIME

3-6 months

### PACKAGING

Packaged ready to use in 5kg bags for infusion

*LightOak A complies with the international oenological code. For food and oenological use.*