

LIGHTOAK BARRETTE F

THE PRODUCT

LightOak F is French oak from the main *Quercus sessillis* forests. LightOak is a guarantee of transparency regarding origin. The wood is indeed selected directly in the forest and controlled during all processing phases to ensure guarantee on sensory characteristics, homogeneity and qualitative repeatability.

Very easy to use, the sticks are very useful both during winemaking and during aging. They can be dispersed in the barrique or suspended in a net.

CHARACTERISTICS

LightOak F in both white and red wines allows to develop the aromatic potential of wines revealing the expression of ripe fruit and giving sweetness in the mouth. In addition, it constitutes a support for structure and freshness.

DIMENSIONS

30 x 12 x 12 mm

DIFFERENT TOASTINGS AVAILABLE

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

LightOak A M-STRUCTURE provides notes of red fruits accompanied by spicy notes, vanilla. Volume and roundness without excess of tannic sensations.

DOSAGE

White wines: 50-150 g/hl

Red wines: 150-400 g/hl

CONTACT TIME

3-6 months

PACKAGING

Packaged ready to use in 5kg bags for infusion

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