

TECHNICAL DATA SHEET

LIGHTOAK LISTELLI F

THE PRODUCT

Sticks of French oak from the main forests of Quercus sessilis. The wood is selected directly in the forest and controlled during all processing phases to ensure the best sensory characteristics, homogeneity and qualitative repeatability. The sticks are designed to extend the life of a barrique and are assembled in such a way as to be easily inserted through the bung hole of the barrel.

During the contact time, the wine will continue to benefit from oxygen exchanges through the wood of the barrique. The French oak sticks bring intense notes of chocolate and vanilla. Enhances softness, volume and elegance in the mouth.

CHARACTERISTICS

Dimensions: 320 x 30 x 12 mm

LightOak F M-AROMA preserves the fruity expression and brings richness in polyphenols and polysaccharides. Its aromatic profile is characterized by hints of vanilla, toasted hazelnut and sweet spices.

LightOak F M-STRUCTURE preserves the fruity expression and brings spiced notes and vanilla. Volume and roundness without excess tannin sensations.

LightOak F +3 INTENSE brings aromas of ripe fruit accompanied by sweet wood notes (vanilla, toasted bread). Volume, pleasantness without gustative aggressiveness at the end of the mouth.

RECOMMENDED DOSAGE

Red wines 4-12 sticks/hl

CONTACT TIME

6-12 months

PACKAGING

Pack of 32 pieces (2 kits of 16 pieces not sold separately).

LightOak F M-AROMA, M-STRUCTURE and +3 INTENSE comply with the international oenological code. For food and oenological use.