

## STICKS A

### High toasting oak fragments

#### THE PRODUCT

**Listelli A** of American oak from the main forests of Quercus Alba. 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 American oak sticks bring intense notes of chocolate and cocoa accompanied by sweet wood notes, coconut and vanilla.

#### CHARACTERISTICS

Dimensions: 320 x 30 x 12 mm

#### DIFFERENT TOASTING LEVELS AVAILABLE

**LightOak A M-AROMA** brings notes reminiscent of coconut, spirits-soaked fruit and cloves. Enriches the wine in ellagic tannins and wood polysaccharides.

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

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