

STAVES

OAK STAVES

Product

Oak staves make quality barrels.

Size

Standard: 95 x 5 x 0.7 cm – 37.4" x 1.97" x 0.28".

Origin

French oak (from Allier, Jupilles and Tronçais)

Grain: from fine to extra fine.

Type of wood

100% wood, with no bark, sapwood or knots.

Treatment

2 months irrigation/watering + 2 years drying.

Toasting

1 – untoasted; 2 – light toasting; 3 – medium toasting; 4 – strong toasting.

Instructions for use

On contact with wine, from fermentation throughout the entire winemaking process or during aging, possibly adopting micro-oxygenation. The stakes are placed in tanks.

Dosage

50 staves per batch / 4800 staves per pallet (96 batches).

Use

For its entire working life, in constant contact with wine. They should not be cleaned or reused.

Storage

In the original packaging, in a clean, dry, odour-free environment and kept separate from other products. Temperature 15-20°C and 30% humidity.



Perdomini-IOC S.p.A.
Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com



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