NOBILE® CHERRY SPICE





Intensely generous, naturally spicy

Made exclusively from selected French oak, **NOBILE® CHERRY SPICE** chips are the result of a high-precision toasting process.

Oenological properties

When using oak in oenology, generous, easy-drinking styles of wine are preferred for early release on the market.

Thanks to its novel composition, **NOBILE® CHERRY SPICE** contributes to the impression of sweetness and freshness in wine.

NOBILE® CHERRY SPICE helps to highlight the expression of black fruit while developing subtle notes of black pepper and clove.

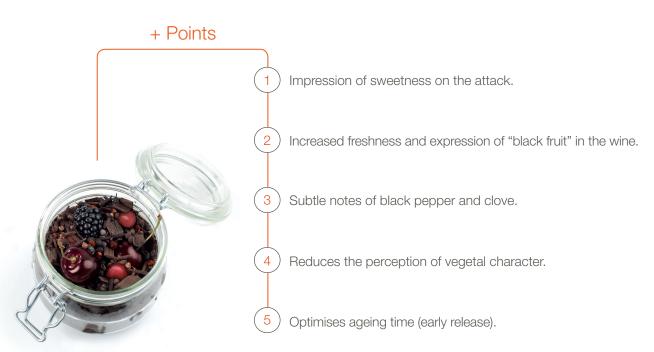
HOMOGENEOUS TOASTING



NOBILE® CHERRY SPICE Chips



Sweetening, black fruit and spice





French oak (Quercus petraea, Quercus robur).

 \mathbf{NOBILE}^* is committed to the Pan European Forest Certification (PEFC) program, promoting sustainable forestry and ensuring biodiversity.

SEASONING

The oak undergoes natural yard seasoning for at least 24 months in the open air.

DOSE

WHITE WINES

Fermentation: incorporate 0.5 to 3 g/L chips after clarification.

Finished wines: add 1 to 2 g/L by direct immersion of $NOBILE^{\circ}$ infusion bags in the tank.

RED WINES

While filling the tank: gradually incorporate 2 to 5 g/L chips as the tank is filled.

Wines after racking: add 3 to 6 g/L by direct immersion of $NOBILE^*$ infusion bags in the tank.

CONTACT TIME

Alcoholic fermentation: from the length of the alcoholic fermentation.

Malolactic fermentation: from the start of the malolactic fermentation and for a total of 4 to 6 weeks.

Ageing: 6 to 8 weeks.

The contact time is determined by tasting.

DIMENSIONS

Chips: 7 to 15 mm.

Calibration during production guarantees uniform size for better quality extraction.

STORAGE

Store off the ground in the original packaging at a moderate temperature (5 to 25°C - 41 to 25°F) in a dry area not liable to impart odours.

Shelf life: 4 years.

PACKAGING

15 kg bag containing two 7.5 kg infusion nets.

Aluminium PET complex packs to ensure optimum protection of the oak compounds.

SAFETY, QUALITY & REGULARITY

To ensure the reproducibility of $NOBILE^{\circ}$ profiles, all products are rigorously checked to meet quality, traceability and reproducibility requirements.

 $\ensuremath{\mathbf{NOBILE}}^{\ensuremath{\$}}$ is included in the HACCP procedure.

REGULATIONS

The use of "pieces of oak wood" in winemaking is subject to regulations.

Refer to the legislation in force.







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