

NOBILE® STAVE DULCE



Naturally Sweet & Indulgent

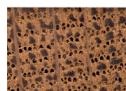
NOBILE® STAVE DULCE is made from a selection of French oak and developed using a unique high-precision toasting process.

Oenological properties

The search for generous easy drinking wine styles are preferred and better accepted on the market. Thanks to its unique composition, **NOBILE® STAVE DULCE** contributes to the impression of sweetness and roundness in wine.

NOBILE® STAVE DULCE influences the development of “dulce de leche” and caramel notes, while respecting the fruit.

HOMOGENEOUS TOASTING



NOBILE® DULCE
Staves & Blocks



Sensation of sweetness. Dulce de leche & caramel.

+ Points



1

Enhances the impression of sweetness and roundness.

2

Improves mouthfeel.

3

Develops soft notes of “dulce de leche” and caramel.

4

Reduces the perception of vegetal character.



NOBILE®
L'œnologie du bois

ORIGIN

French oak (*Quercus petraea*, *Quercus robur*).

NOBILE® is committed to the Pan European Forest Certification (PEFC) programme, promoting sustainable forestry and ensuring biodiversity.

DOSE

WHITE WINES

In fermentation: add 0.5 to 2 Staves/hL by direct immersion of **NOBILE® STAVE DULCE** in the tank.

RED WINES

On vatting or on wines after racking: addition of 2 to 4 Staves/hL by direct immersion of **NOBILE® STAVE DULCE** in the tank.

CONTACT TIME

Fermentation: from the start of fermentation with an ageing time of 4 to 6 months.

Ageing: 4 to 8 months depending on the wine's characteristics.

The contact time is determined by tasting.

STORAGE

Store off the ground in the original packaging at a moderate temperature (5 to 25°C / 41 to 77°F) in a dry area not liable to impart odours.

Optimal date of use: 4 years.

SAFETY, QUALITY & REGULARITY

To ensure the reproducibility of **NOBILE®** profiles, all products are rigorously checked to meet quality, traceability and reproducibility requirements.

NOBILE® operates the HACCP approach.

SEASONING

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

STAVES CALCULATOR

The dose depends on the desired result.

Use our **NOBILE®** decision-making tools and calculator:

www.nobile-oenologie.com

DIMENSIONS

Size: 910 × 100 × 12 mm.

Weight: ± 600 g.

Contact surface area: 0.206 m².

Also exists in the form of Blocks.

PACKAGING

Pack of 10 Staves.

Blocks (5 kg bag).

Aluminised PET packs ensure optimum flavour protection.

REGULATIONS

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

Refer to the legislation in force.



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