

# NOBILE<sup>®</sup> STAVE ELITE

Pieces of French oak (air dried).  
 Qualified for the elaboration of products for direct human consumption.  
 In compliance with the regulation (EU) n° 2019/934 and  
 the Australia New Zealand Food Standards Code - Standard 1.3.4.

## Physical Characteristics

Aspect ..... Stave  
 Colour ..... Brown  
 Olfactory descriptor ..... Mocha and toasty notes  
 Gustative descriptor ..... Brings creaminess, barrel aromatic complexity  
 Size, form and weight ..... 910 x 100 x 12 mm / ± 600 g  
 Surface area ..... 0,206 m<sup>2</sup>

## Physical-Chemical Analyses

Benzo(a)pyrene ..... < 50 ng/g      2, 3, 6 Trichloroanisole..... < QL\*  
 Pentachlorophenol ..... < QL\*      2, 3, 4, 6 Tetrachloroanisole ..... < QL\*

\*QL : Quantifiable Limit

## Microbiological Analyses

Mesophilic aerobic germs ..... <10<sup>4</sup> CFU\* /g      Yeasts..... < 10 CFU \* /g  
 Salmonella ..... absence in 25g      Moulds..... < 10<sup>4</sup> CFU \* /g  
 Coliforms.....< 10 CFU \* /g

\*CFU : Colony Forming Unit

## Oenological Use

Dosage 0.3 to 2 Staves/hL.

Preparation: direct maceration into wine. The contact time is established according to the oenological and organoleptic objectives. Take opinion with your oenologist advice or with our technical service.

Regulation: The use of oak wood chips is subject to regulation. Refer to the legislation.

## Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.  
 Optimal date of use(not opened bag) : 4 years.

## Packaging

10 Staves pack.  
 Aluminized PET packaging ensures optimum flavour protection.

