

French Oak **Quercus petraea**



Nobile® Fresh Granular

Colour : clear beige, cream

Organoleptic profile : fruity, coconut.

Enological properties : sensation of freshness, supports wine structure.



Nobile® Sweet Granular

Colour : clear brown

Organoleptic profile : vanilla, toasted bread.

Enological properties : increases the sensation of sweetness, favours the emergence of grilled and woody notes.

American Oak **Quercus alba**



Nobile® American Fresh Granular

Colour : clear beige, cream

Organoleptic profile : coconut.

Enological properties : enhances fruit character.



Nobile® American Blend Granular

Colour : chocolate

Organoleptic profile : coconut, mocha.

Enological properties : increases the sensation of sweetness, confers vanilla and smoky notes.



Application in winemaking

White wines :

During fermentation : add **0.5 to 2 g/L** of granular after clarification.

Red wines :

During tank filling : add **0.5 to 3 g/L** of granular in steps.

The Nobile[®] +

- ⊕ Recommended for a rapid extraction of aromatic compounds.
- ⊕ In some cases, this can limit the perception of vegetal aromas.

Nobile[®] Granular



Vinification

Uses, packaging & storage

Application rate and maceration time : according to results of sensory evaluation.

Regulation : consult country applicable regulation.

Available packaging :

- 15 kg food grade polyethylene bags.

Storage :

- above ground, in original packaging, at moderate temperature (5 to 25°C  41 to 78F).
- relative humidity below 75%
- aerated storage area, protected from flavours and odours.

Use within 3 years.

Product is sensitive to ambient contaminants.

