

# NOBILE® BARREL REFRESH REVELATION

Assembly of 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 ..... Clear brown, homogeneous on surface, untoasted right the heart  
Olfactory descriptor ..... Fresh hazelnut, toasted almond  
Gustative descriptor ..... Structure and barrel aromatic complexity identical  
to a traditional barrel  
Size, form and weight ..... 7 x 2 (320 x 23 x 7 mm) / ± 800 g  
Surface area ..... 0.273 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:** 1 to 3 Barrel Refresh / barrel.

**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 & Optimal Date of Use

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) : 5 years.

## Packaging

10 units boxes.  
Aluminized PET packaging ensures optimum flavour protection

