

# STAVES

## OAK STAVES

### Product

Oak staves make quality barrels.

### Size

Standard: 95 x 5 x 0.7 cm – 37.4" x 1.97" x 0.28".

### Origin

French oak (from Allier, Jupilles and Tronçais)

Grain: from fine to extra fine.

### Type of wood

100% wood, with no bark, sapwood or knots.

### Treatment

2 months irrigation/watering + 2 years drying.

### Toasting

1 – untoasted; 2 – light toasting; 3 – medium toasting; 4 – strong toasting.

### Instructions for use

On contact with wine, from fermentation throughout the entire winemaking process or during aging, possibly adopting micro-oxygenation. The stakes are placed in tanks.

### Dosage

50 staves per batch / 4800 staves per pallet (96 batches).

### Use

For its entire working life, in constant contact with wine. They should not be cleaned or reused.

### Storage

In the original packaging, in a clean, dry, odour-free environment and kept separate from other products. Temperature 15-20°C and 30% humidity.



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