



# DOMIN-Oak M

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 New oak alternatives to give a strong boisée note  
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## → TECHNICAL DESCRIPTION

**Domin-Oak M** are toasted small wood boards, large about 2,5 cm per 5 cm length and 0,5 cm thickness. The wood, obtained by breaking French *Quercus petraea* (sessile) merrain, is seasoned for more than 18 months and toasted in air ovens with computerized control of temperature and humidity. This process makes it possible to obtain a uniform toasting degree, both on the surface and inside the wood thickness, indispensable requirement to grant the reproducibility of the wine refining process. The utilization of **Domin-Oak M** solves those microbiological and quality problems which are connected with a long-term management of barriques: washing, organization of filling times, adding of wine, periodical oxygen blends.

**Domin-Oak M** enables the wine-maker to fulfill all his inventiveness. The characterization and the positive wine evolution can be perceived in less than three months and it is possible to define, without bonds from outside, the duration of contact times, the desired wine/wood relationship and the mix of different grades.

The small boards are extremely easy to be used, they do not require the building of support piles and they can be infused by dipping them in their own bags or in steel cages. The effects, very positive in terms of wine olfactory and taste characteristics, may be strengthened by carrying out a periodical mild mixing, or with the help of a reduced oxygenation flow. As an alternative, the wine management can be similar to that carried out with barriques: long contact times and a periodical airing facilitate the evolution of the tannic structure. The progressive yield of aromas, tannins and wood polysaccharides by the side of these preparations, makes them ideal to process those wines where a drastic intervention after the refinement must be prevented.

**Domin-Oak M** has a middle toasting grade (max. temperature 210°C). The middle toasting highlights the varietal typicalness, and makes it more complex with caramel notes, reminiscent of vanilla, integrated by sensations of toasted hazelnuts. It facilitates the grape skin tannins evolution and the colour stabilization.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Description: small boards (cm 2,5 x 5 x 0,5);  
 Contact surface: 5,5 cm<sup>2</sup> per g/wood;  
 Wood: 100% *Quercus Petraea* – Sessile;  
 Origin: France (Allier and Centre de France);  
 Drying: natural for 18 months;  
 Toasting: middle and strong, with air.

Reference: DOMIN-OAK\_M\_TDS\_EN\_0080716\_OENO\_Italy





## DOMIN-Oak M

### → DOSAGE

From 2 to 6 g/L.

### → INSTRUCTIONS FOR USE

They can be infused by dipping them in their own bags or in steel cages.

### → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

10 kg net bags.

