



# FSM+

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

The usage of wood in wine production has a long tradition: from the simple function of a container, it has become a real tool to refine and characterize wines. During time, the increase in the oenological and analytical knowledge has enabled to deepen the action mechanisms between wood and oxygen and their interaction towards polyphenolic substances; all this has clarified how important are the different origin areas of the oak, the age of the tree, the kind of seasoning and how these characteristics markedly influence the treated wine. Wine production technologies and the needs of consumers all over the world pointed out that one of the most important aspects is the wood toasting, which strictly influences taste because of the odorous and gustative compounds which are released during the refining stage.

Among the products of the Boiselevage range, there is Staves, planks of toasted French and American sessile oak with a dimension of cm 95x5x0,7 (French) or 95x10x0,9 (American). The combined utilization of Boiselevage Staves and Microsafe (micro-oxygenation) enables to create conditions very similar to the ones of the barrique refinement. The slow release of the compounds characteristic of wood and the balanced oxygen supply start all reactions giving softness, volume, body to wines and improve the colour stability, gaining pleasant violet tones.

Besides the positive effects towards wine structure and stability, the Staves transfer aromatic substances with a high sensorial impact. Wines treated with Staves display hints going from caramel to spices, from chocolate to coffee, from liquorice to vanilla. All these sensations contribute to make the wine bouquet more complex and interesting.

The seasoning climate is an important factor for the production of Boiselevage Staves, that's why AEB has selected a place where the oak wood for oenological use is traditionally refined. During the ageing, the isomer evolution from trans to cis is periodically controlled, in order to evaluate the perfect ripening index of the wood.

We selected 3 kinds of toasting and 2 different grains of French and American oak for Boiselevage Staves.

The middle toasting + (**FSM+**) gives above all a hint of spicy, toasted, liquorice, it has a high intensity and is ideal for highly structured wines. This grain is also very fine and is ideal to remain in contact with the wine for a long time.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Wood: *Quercus petraea*.

One m<sup>3</sup> of oak produces about 700 French Staves.

The anchorage systems of Staves in tanks often require welding works or the assembly of complex scaffoldings; AEB set up a modular system that can house from 1 to 240 Staves.





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Easy to be moved, with very small dimensions when dismantled (cm 10 x 10 x 100), it is very easy to be assembled.

### → INSTRUCTIONS FOR USE

It can be assembled outside the tank in a few minutes and easily put inside it, once it is placed inside the tank the stave is stacked on the module.

### → STORAGE AND PACKAGING

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

Bags with 40 Staves.

