

Seasoning

Natural Seasoning

The logs are hand split along the grain of the wood . This is essential for the creation of impermeable barrels.

After splitting and surfacing, the staves are stored in the open where they dry naturally at least 24 months in order to attain proper seasoning. The exceptional site in the village of Trudovetz offers the ideal climatic conditions for the wood – mild Mediterranean climate with plenty of wind, cool air and clean mountain rain.

During the aging process, the development of sugars and acids is monitored.