








**OAK ALTERNATIVES**

# INCANTO DARK CHOCOLATE

Chips – Ministaves – Barrel Boost

	<p><b>COMPOSITION</b> Heavy toast French oak</p>
	<p><b>GENERAL CHARACTERISTICS</b> Sensory aroma characteristics: cocoa, bitter chocolate, black coffee, toasted almond, toasted hazelnut, licorice, pepper. Taste characteristics: increases softness, volume and pleasant tannins. Incanto Dark Chocolate is available in the following formats:</p> <ul style="list-style-type: none"> <li>Chips: fragments of 2-4 mm</li> <li>Ministaves: stave of about 25 cm length x 2.7-.5 cm width x 0.9 cm deep</li> <li>Barrel Boost: disposable kit consisting of 24 ministaves (ministave size: 25 x 2.7 x 0.9 cm) in an infusion-bag chain designed to extend barrel life.</li> </ul>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Fermentation of white and red wines</li> <li>White and red wine ageing</li> <li>Prolong the life span of barrels</li> </ul>
	<p><b>DOSAGE</b> Chips: 0.5-4 g/L white vinification; 1-6 g/L red vinification Ministaves: 1-5 g/L Barrel Boost: One kit per barrel</p>
	<p><b>INSTRUCTIONS FOR USE</b></p> <p>Chips</p> <ul style="list-style-type: none"> <li>White must fermentation: after settling, add polyethylene bags containing chips to fermentation tank. Contact time is equal to the length of fermentation.</li> <li>Red grape fermentation: after crushing, add chips in bulk (not in provided bag) as tank is being filled. Contact time is equal to the length of maceration.</li> <li>During ageing: suspend chips in polyethylene bag in center of tank at different levels. Pump-over once a week. The contact time is at least 4 weeks for chips.</li> </ul> <p>Ministaves</p> <ul style="list-style-type: none"> <li>During ageing: suspend polyethylene bag in center of tank at different levels. Pump-over once a week. Contact time is minimum 3 months, 4 months optimal.</li> </ul> <p>Barrel Boost</p> <ul style="list-style-type: none"> <li>Insert Barrel Boost into the barrel through the bung hole.</li> <li>Using the special hook, affix Barrel Boost to the bung or edge of the bung hole so it can easily be removed at the end of treatment. The Barrel Boost kit is disposable. Contact time: minimum 4 months, optimal 6 months.</li> </ul>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>Chips and Ministaves: 10 kg bag containing chips or ministaves in food-grade polyethylene infusion sleeves.</p> <p>Barrel Boost: Bag containing a disposable kit consisting of 24 ministaves (developed surface equal to an area of 0.44 m<sup>2</sup>, equal to the addition of 25% new toasted oak)</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p><b>COMPLIANCE</b> The product is in compliance with the following specifications: Codex Œnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</p>
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