








OAK ALTERNATIVES

INCANTO COMPLEXITY

Chips

	<p>COMPOSITION Heavy toast French oak</p>
	<p>GENERAL CHARACTERISTICS Sensory aroma characteristics: provides marked notes of coffee and toast made complex by sweeter aromas of vanilla, coconut and caramel that do not mask the original aromatic profile of wine. Taste characteristics: increases structure, smoothness and sweetness.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of red and white wines ▪ Red and white wine ageing
	<p>DOSAGE 0.5-4 g/L white vinification 1-6 g/L red vinification</p>
	<p>INSTRUCTIONS FOR USE Chips</p> <ul style="list-style-type: none"> ▪ White fermentation: after settling, add polyethylene bags containing chips to fermentation tank. Contact time is equal to the length of fermentation. ▪ Red 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. ▪ During ageing: suspend chips in polyethylene bag in center of tank at different levels. Pump-over once a week. Contact time is at least 4 weeks.
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg bag containing chips in food-grade polyethylene infusion sleeves.</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Oenologique 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>

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.