







OAK ALTERNATIVES

INCANTO SPECIAL FRUIT

Chips – Ministaves – Barrel Boost

	<p>COMPOSITION Medium-toasted French oak</p>
	<p>GENERAL CHARACTERISTICS Sensory aroma characteristics: light spice, toast, chocolate, caramel and vanilla notes that enhance fruitiness and complexity. Taste characteristics: increases smoothness, volume, and structure without imparting excessive tannins. Incanto Special Fruit is available in the following formats:</p> <ul style="list-style-type: none"> Chips: fragments of 2-4 mm Ministaves: stave of about 25 cm length x 2.7-5 cm width x 0.9 cm deep) Barrel Boost: disposable kit consisting of 24 ministaves (size ministave: 25 x 2.7 x 0.9 cm) in an infusion-bag chain designed to extend barrel life.
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Fermentation of white and red wines White and red wine ageing Prolong the life span of barrels
	<p>DOSAGE Chips: 0.5-4 g/L white vinification; 1-6 g/L red vinification Ministaves: 1-5 g/L Barrel Boost: One chain per barrel is an area of 0.44 m², equal to the addition of 25% new toasted oak.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Chips</p> <ul style="list-style-type: none"> White fermentation: after settling, add polyethylene bags containing chips to fermentation tank. The 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. The contact time is equal to the length of maceration. <p>Chips and Ministaves</p> <ul style="list-style-type: none"> 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. The contact time for ministaves is minimum 3 months, 4 months optimal. <p>Barrel Boost</p> <ul style="list-style-type: none"> Insert the Barrel Boost into the barrel through the bung. Using the special hook, affix Barrel Boost to the silicone cap or to edge of the bung 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.
	<p>PACKAGING AND STORAGE CONDITIONS Chips and Ministaves: 10 kg bag containing chips or ministaves in food-grade polyethylene infusion sleeve. The 10 kg bag contains 2 infusion stockings of 5 kg each. Barrel Boost: Bag containing a disposable kit consisting of 24 ministaves.</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.



COMPLIANCE

The product is in compliance with the following specifications:
Codex Œnologique International

Product approved for winemaking in accordance with:
Reg. (EU) 2019/934

Product approved for winemaking by the TTB.
Legal Limit: N/A

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