








**OAK ALTERNATIVES**

**INCANTO SWEET**

Chips

	<p><b>COMPOSITION</b> Medium toast French oak.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Sensory aroma characteristics: intense and complex, it brings marked notes of panna cotta, vanilla, coconut, licorice and red fruit. Taste characteristics: increases volume, softness and structure.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Fermentation of red and white wines</li> <li>▪ Red and white wine ageing</li> </ul>
	<p><b>DOSAGE</b> 0.5-4 g/L white vinification 1-6 g/L red vinification</p>
	<p><b>INSTRUCTIONS FOR USE</b> Chips</p> <ul style="list-style-type: none"> <li>▪ White fermentation: after settling, add polyethylene bags containing chips to fermentation tank. Contact time is equal to the length of fermentation.</li> <li>▪ 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.</li> <li>▪ 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.</li> </ul>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 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><b>COMPLIANCE</b> 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.*