










OAK ALTERNATIVES

INCANTO BRQ

Chips

	<p>COMPOSITION Medium-toasted French oak</p>
	<p>GENERAL CHARACTERISTICS Sensory aroma characteristics: reproduces the aromatic effects of barrels by providing complex notes of dried and toasted fruit and highlighting varietal aroma. Taste characteristics: increases structure and smoothness.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of white and red wines ▪ White and red 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. The contact time is equal to the length of fermentation. ▪ Red fermentation: after crushing, add chips (not in provided bag) as tank is being filled. The 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. The contact time is at least 4 weeks.
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg bag containing chips in food-grade polyethylene infusion sleeve.</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.