





OAK ALTERNATIVES

INCANTO VANILLA

Chips



COMPOSITION

American oak with light-medium toast



GENERAL CHARACTERISTICS

Sensory aroma characteristics: vanilla, coconut, cinnamon, Bourbon, honey, tropical fruit, hazelnut, toasted almond, butter, caffe latte.

Taste characteristics: rapid increase in softness, volume and freshness accompanied by a pleasant increase in tannic sensation.



APPLICATIONS

- Fermentation of red and white wines
- Red and white wine ageing



DOSAGE

0.5-4 g/L white vinification 1-6 g/L red vinification



Chips



- 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.



PACKAGING AND STORAGE CONDITIONS

10 kg bag containing chips in food-grade polyethylene infusion sleeves.

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above.

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 $\ensuremath{\mathsf{TTB}}$.

Legal Limit: N/A

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.