



OAK ALTERNATIVES

INCANTO NATURAL

Chips

	<p>COMPOSITION Untoasted French oak</p>
	<p>GENERAL CHARACTERISTICS Sensory aroma characteristics: gives a moderate sweet note that improves fruitiness (fresh fruit, white fruit, vanilla, coconut) and freshness and enhances the varietal characteristics of grapes. It helps to lessen herbaceous and reduced notes. Taste characteristics: due to the release of polysaccharides, it increases wine structure, volume and softness. It improves balance and finesse.</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. The 10 kg bag contains 2 infusion sleeves of 5 kg each.</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 Œnologique 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.