

# CHIPS & MINISTAVES

## SELECTED OAK ALTERNATIVES

### GENERAL FEATURES

INCANTO CHIPS & MINISTAVES are produced from select French or American oak aged 18-36 months and toasted using a unique and original process to ensure high quality products. The convection toasting used employs a progressive heating scheme which results in a deep and homogenous toast. The result is consistent quality across all lots.

The specially-selected oak in combination with the unique toasting process creates an innovative product that heightens fruit and smooth characteristics; qualities particularly appreciated by today's consumers.

### Aromatic Target: SWEET NOTES



### INCANTO SLI

Composition: untoasted American Oak

Sensory aroma characteristics: enhances the varietal characteristics of grapes, increases freshness and longevity of the aromatic component

Taste characteristics: increases wine volume, softness and structure, without increasing the tannic sensation.

Available format: chips

### INCANTO NATURAL

Composition: untoasted French oak

Sensory aroma characteristics: enhances fruit and freshness while preserving varietal characteristics.

Taste characteristics: increases wine structure, volume, and smoothness while improving balance and finesse.

Available format: chips

### INCANTO VANILLA

Composition: medium-toasted American oak

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

Taste characteristics: rapidly increases smoothness, volume, and freshness without imparting excessive tannins.

Available formats: chips and ministaves

### INCANTO CREAM

Composition: medium-toasted French oak

Sensory aroma characteristics: vanilla, coconut, butter, cappuccino, licorice.

Taste characteristics: increases smoothness, volume, and sweetness without imparting excessive tannins.

Available formats: chips and ministaves

# **CHIPS & MINISTAVES**

**INCANTO SWEET**

*Composition: medium-toasted French oak*

*Sensory aroma characteristics: intense and complex notes of panna cotta, vanilla, coconut, licorice and red fruit*

*Taste characteristics: increases smoothness, volume and wine structure.*

*Available format: chips*

**INCANTO CARAMEL**

*Composition: medium-toasted French oak*

*Sensory aroma characteristics: caramel, cappuccino, toasted sugar, butter, almond, toasted hazelnut, vanilla, light spice.*

*Taste characteristics: particularly increases smoothness and sweetness.*

*Available formats: chips and ministaves*

**Aromatic Target: SPICY****INCANTO SPECIAL FRUIT**

*Composition: medium-toasted French oak*

*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.*

*Available formats: chips and ministaves*

**INCANTO SPICE**

*Composition: blend of French and American oak treated with different toasting process*

*Sensory aroma characteristics: gives very complex and intense spicy aroma. Very positive results when used in Pinot Noir, Syrah, Cabernet Sauvignon, Sangiovese and Primitivo.*

*Taste characteristics: increases smoothness and structure.*

*Available formats: chips and ministaves*

**INCANTO BLACK SPICE**

*Composition: Toasted French oak*

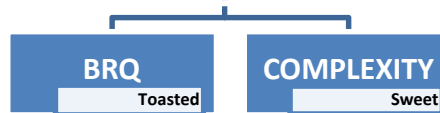
*Sensory aroma characteristics: marked notes of black pepper, cocoa, licorice, spices and red fruit, dried fruit and vanilla.*

*Taste characteristics: increases structure and smoothness.*

*Available format: chips*

# **CHIPS & MINISTAVES**

**Aromatic Target: REPRODUCE BARREL AGING**



**INCANTO BRQ**

*Composition: medium toasted French oak*

*Sensory aroma characteristics: reproduces the aromatic effect of barrique giving the wine complex notes of dried and toasted fruit and highlighting the varietal aroma.*

*Taste characteristics: increases structure and smoothness.*

*Available format: chips*

**INCANTO COMPLEXITY**

*Composition: toasted French oak*

*Sensory aroma characteristics: it gives strong notes of coffee and toasted, made more complex with aromas sweeter than vanilla, coconut and caramel without masking the original aromatic profile of the wine*

*Taste characteristics: increases smoothness, volume and sweetness.*

*Available format: chips*

**Aromatic Target: STRONG AROMATIC IMPACT**



**INCANTO TOFFEE**

*Composition: medium to heavy-toasted French oak*

*Sensory aroma characteristics: café macchiato, toasted bread, toasted almond, hazelnut, vanilla, apricot.*

*Taste characteristics: very smooth, sweet, and complex.*

*Available formats: chips and ministaves*

**INCANTO DARK CHOCOLATE**

*Composition: medium to heavy-toasted French oak*

*Sensory aroma characteristics: dark chocolate, cocoa, black coffee, toasted almond, toasted hazelnut, licorice, pepper.*

*Taste characteristics: increases volume, structure, and tannins.*

*Available formats: chips and ministaves*

# CHIPS & MINISTAVES

## **APPLICATIONS**

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

## **DOSAGE**

Chips (2-4 mm)

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

Contact time: during ageing, at least 4 weeks. During fermentation, contact time is equal to the length of fermentation.

Ministaves (about 25 cm length x 2.7-5 cm width x 0.9 cm deep)

- 1-5 g/L

In white and red wine ageing, ministaves offer the same flexibility of chips while better mimicking the sensory contributions of barrels.

Contact time: minimum 3 months, 4 months optimal.

## **INSTRUCTIONS FOR USE**

*White fermentation: after settling, add polyethylene bags containing chips or ministaves to fermentation tank.*

*Red fermentation: after crushing, add chips in bulk (not in provided bag) as tank is being filled.*

*During ageing: suspend chips in polyethylene bag in center of tank at different levels. Pump-over once a week.*

## **PACKAGING AND STORAGE CONDITIONS**

10 kg pack containing chips or ministaves in food-grade, permeable polyethylene bag

Sealed package: store in dark, dry, odor-free area.

Opened package: carefully reseal package and store as above indicated. Once opened, use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product for use in enology, according to:

Regulation (EC) N. 606/2009