INCANTO
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

Compositon: 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

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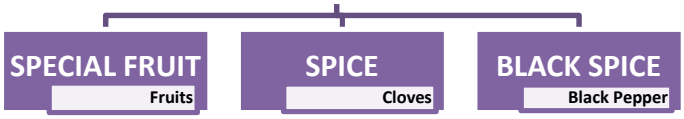
The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.

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

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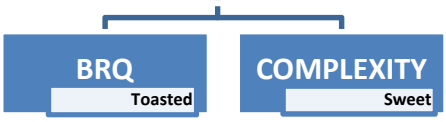
Aromatic Target: REPRODUCE BARREL AGING



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

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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

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