

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

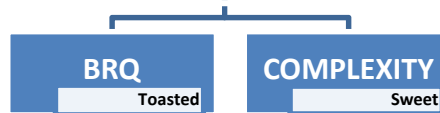
Sensory aroma characteristics: marked notes of black pepper, cocoa, licorice, spices and red fruit, dried fruit and vanilla.

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