

WOODEN BARREL
SUBSTITUTES

Intenso

Targeted sensory enhancement

Special range of top-quality wood chips of different provenance
and with varying degrees of toasting.

Specially designed to successfully create specific sensory effects.





Following a multi-year research programme, the Perdomini has selected a special range of high-quality wood derivatives with different provenances and different degrees of toasting. This means that each product in this family carries with it unique, targeted sensory enhancement.

The study was carried out by testing various combinations of the raw materials on many different types of wine. The result is a complete range for both red and white wines allowing the creation of whatever sensory effects are desired.

Use of Intenso in the fining stage enables specific aromatic notes to be enhanced in the wine. To obtain the maximum effect, the origin of the wood, the level of toasting, the contact time and the infusion temperature must all be optimal.



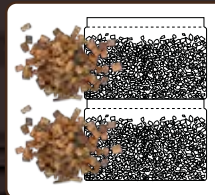
INTENSO CAPPUCCINO

Special mixture of toasted oak (*Quercus* sp.) chips for red wines, **to replicate the sensory effect of using oak barrels in the fermentation phase (new barrel)**

DOSAGE: 300-600 g/hl

CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).



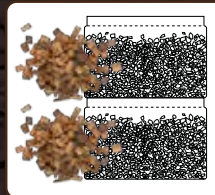
INTENSO VANILLA SOFT

Special mixture of toasted oak (*Quercus* sp.) chips for red wines, **to replicate the sensory effect of using oak barrels in the aging phase**

DOSAGE: 300-500 g/hl

CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).



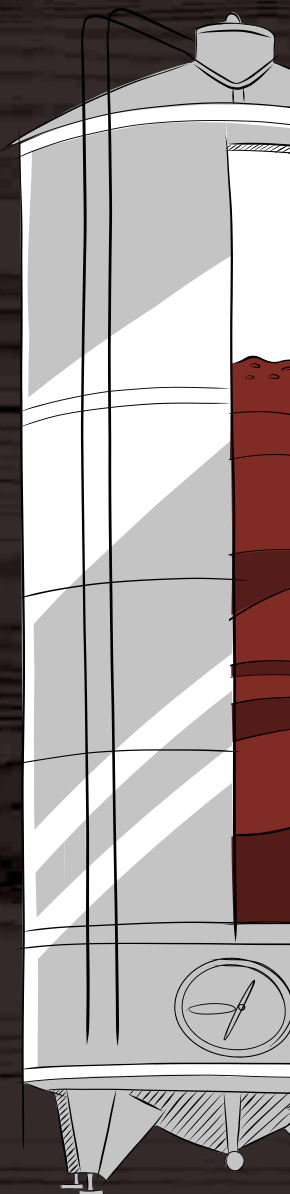
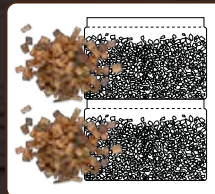
INTENSO RED FRUIT

Special mixture of toasted oak (*Quercus* sp.) chips for red wines, **to replicate the sensory effect of using oak barrels in the fermentation phase (new barrel)**.

DOSAGE: 300-600 g/hl

CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).





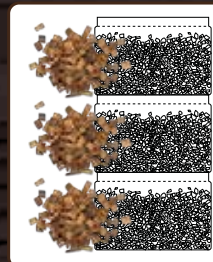
INTENSO SPICY

Special mixture of toasted oak (*Quercus* sp.) chips for red wines, **to enhance and amplify aromatic complexity in general, as well as spicy notes**

DOSAGE: 150-300 g/hl

CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).



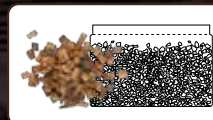
INTENSO CHOCOLATE

Special mixture of toasted oak (*Quercus* sp.) chips for red wines, to use whenever the desired result is **to enhance and amplify aromatic notes reminiscent of chocolate and cappuccino**

DOSAGE: 150-300 g/hl

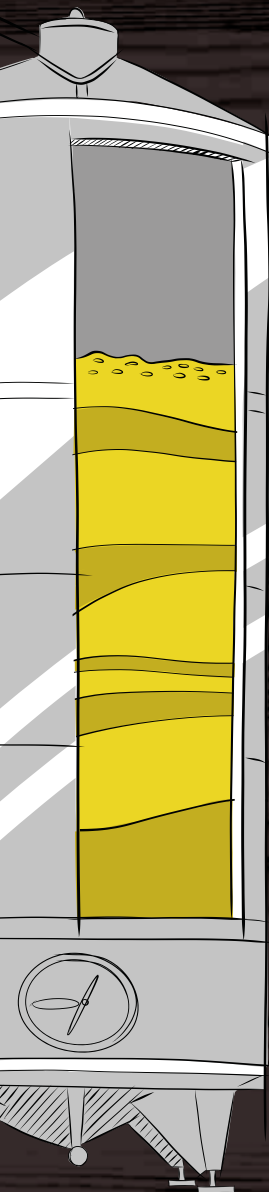
CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).



INFUSION BAG

For this range, we've come up with these innovative "infusion bags", which allow the formulas to be perfectly homogeneous by keeping the different types of chips separate. This homogeneity would not be possible with different types and sizes of chips together in the same mixture.



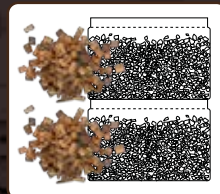
INTENSO CREAMY

Special mixture of toasted oak (*Quercus* sp.) chips for white wines, to replicate **the sensory effect of using oak barrels in the aging phase**

DOSAGE: 100-200 g/hl

CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).



INTENSO WHITE & YELLOW FRUITS

Special mixture of toasted oak (*Quercus* sp.) chips for white wines, to enhance and amplify **fruity notes in the bouquet**.

DOSAGE: 50-150 g/hl

CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).



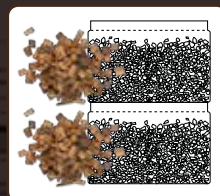
INTENSO WHITE FLOWERS





















Special mixture of toasted oak (*Quercus* sp.) chips for white wines, to enhance and amplify **fruity notes in the bouquet**

DOSAGE: 100-200 g/hl

CONTACT TIME: 25-60 days

(we recommend enhancing the contact between the wine and the chips by stirring every 2-3 days).



		Sensory impact	Intenso Chips Range	 Dosage g/hL	 Different types of chips	 Average time of contact
		first-use barrel effect	INTENSO CAPPUCCINO	300-600	2	25-60 days
		used barrel effect	INTENSO VANILLA SOFT	300-500	2	25-60 days
		enhancement of red-berry notes	INTENSO RED FRUIT	300-500	2	25-60 days
		sensory complexity and spicy notes	INTENSO SPICY	150-300	3	25-60 days
		sensations of chocolate and cappuccino	INTENSO CHOCOLATE	150-300	1	25-60 days
		used barrel effect	INTENSO CREAMY	100-200	2	25-60 days
		sweet and fruity notes	INTENSO WHITE & YELLOW FRUITS	50-150	1	25-60 days
		floral aromatic notes	INTENSO WHITE FLOWERS	100-200	2	25-60 days

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Biotechnologie, coadiuvanti, detergenti e filtrazione per l'enologia

