

INTENSO CHOCOLATE

WOODEN BARREL SUBSTITUTES

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.
Allergen free.

Special well-toasted oak chips for red wines, to be used when the desired result is an enhancement of notes associated with vanilla, cappuccino and above all chocolate.

Technical characteristics

Chips chosen with painstaking care, based mainly on French oaks (*Quercus sp.*)

The size of the chips ranges from 0.5 to 2 cm.

In compliance with Italian Union of Wines resolution OENO 430/2010, the wood does not undergo any combustion, even on the surface, is not charred, and does not crumble when handled. Moreover, it does not undergo any chemical, enzymatic or physical treatments except heating through convection.

This product is free from known allergens and GMOs.

Applications

The objective of **Intenso Chocolate** is to add an intense aroma of chocolate to red wine, together with notes of coffee and slight hints of spices and coconut.

Instructions for use and dosage

The chips may be introduced into the wine through the special infusion bag.

The recommended dose for the objective stated above is 150-300 g/hL.

In order to achieve the desired result, we recommend using this product during the fining stage for a minimum period of 25 days, up to when the wood has all been consumed – this takes approximately 60 days, depending on the temperature of the wine.

It is advisable to perform a pump-over ever 3-4 days during the treatment period.

10 - 30 g/hl. It is recommended to carry out prior laboratory trials.

Pack sizes and storage

The 10kg infusion bags (approved for contact with foodstuffs) come with slits allowing for ease of use.

Store in a dry, well-aired and odour-free place at a temperature between 5 - 25° C. Once opened, the product must be used rapidly.

A chocolate barrel!

The **Intenso Chocolate** blend has been put together and perfected thanks to careful selection of the best base materials and after rigorous testing by the Perdomini R&D team.

Numerous chemical and organoleptic tests were performed to identify the most promising materials, the ones that would provide guaranteed sensory effects on the wine.

Intenso Chocolate enhances the aromatic complexity of the initial wine by increasing the perception of notes of wood, chocolate and cappuccino.



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com