

INTENSO SPICY

WOODEN BARREL SUBSTITUTES

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

Special blend of well-toasted and medium-well-toasted oak chips for red wines, to enhance and amplify aromatic complexity in general, as well as spicy notes.

Technical characteristics

Blend of woods 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 this formulation is to enhance and amplify the overall aromatic complexity of red wines and in particular spicy notes.

Instructions for use and dosage

The chips may be introduced into the wine through the special infusion bag, which contains an optimal blend of the different types of chips. This makes it possible to keep the different types of woods composing the formulation separate; in fact, the bag divides everything up perfectly and provides the perfect dose as established by our R&D team.

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.

Pack sizes and storage

The 10kg infusion bags (approved for contact with foodstuffs) come with a separate compartment for each type of wood chip and 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 spicy barrel!

The **Intenso Spicy** 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.

After careful initial selection, a further series of tests was carried out to try out various blends and find the one that would strike the optimal balance when adding the most sought-after spicy notes to red wine and enhancing its overall aromatic complexity at the same time.

Intenso Spicy enhances the initial wine's aromatic complexity by bringing to the fore spicy notes such as black pepper and cloves, together with hints of vanilla, coffee and chocolate.



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