

## LIGHTOAK A-29

### FHigh Toasted Oak Fragments

#### THE PRODUCT

**LightOak A 29:** high toasted American oak fragments from the main *Quercus alba* forests. Thanks to oven toasting (roasting), precise and homogeneous sensory profiles are obtained with consistent results in aromatic intensity and tannin release.

The wood is selected and purchased in staves, directly from the forest, subjected to a minimum seasoning period of 24 months. Subsequently, it is controlled during all processing phases to ensure the best sensory characteristics, homogeneity and qualitative repeatability.

**LightOak A 29** respects the fruity expression enriched with toasted notes, such as coconut, pastry and chocolate, caramel.

#### CHARACTERISTICS

**LightOak A 29** amplifies the sensation of volume providing roundness and aromatic intensity.

#### ROLE ON COLOR

**LightOak A29** promotes the protection and stabilization of anthocyanins, acting effectively on wine color. The use of **LightOak A 29** during fermentation\* is recommended for better color stability and intensity results.

\*during fermentation, only on authorized wines

#### APPLICATION EXAMPLE:

##### WHITE WITH INTENSE AROMA AND GOOD HARMONY IN MOUTH

100g/hl **LightOak A29** + 50g/hl **LightOak A18** + 50g/hl **Fuoco M Aroma**.  
Enhance elegance and harmony, sweet notes of toasted wood.

#### RECOMMENDED DOSAGE

100-300 g/hl according to the characteristics of the must or wine.

#### PACKAGING

10 Kg in Infusion Bags.

*LightOak A 29 complies with the international oenological code. For food and oenological use.*