

LIGHTOAK F-29

French oak fragments - high toasting

THE PRODUCT

LightOak F 29: high-toasted French oak fragments, sourced from the main forests of *Quercus sessilis*. 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 F 29 respects the fruity expression enriched with toasted notes, such as vanilla, caramel and spiced notes.

CHARACTERISTICS

LightOak F 29 amplifies the sensation of volume by bringing roundness and little modified structure.

ROLE ON COLOR

LightOak F29 favors the protection and stabilization of anthocyanins, acting effectively on wine color. The use of **LightOak F 29** during fermentation is recommended for better color stability and intensity results.

*during fermentation, only on authorized wines.

APPLICATION EXAMPLE:

Objective: Woody and toasted with notes of chocolate and toasted hazelnuts
50% F29 + 40% F21 + 10% F15 – dosage from 200 to 400 g/hl

RECOMMENDED DOSAGE

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

PACKAGING

10 Kg in Infusion Bags.

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