

LIGHTOAK FUOCO M-AROMA

THE PRODUCT

LightOak FUOCO M-AROMA: French oak fragments fire-toasted, from the main *Quercus sessilis* forests. Thanks to a patented system, fire toasting replicates the traditional brazier toasting of the barrique. This allows to preserve the richness in polyphenols and polysaccharides of oak wood.

LightOak is a guarantee of transparency regarding origin. The wood is selected and purchased in staves, directly from the forest and controlled during all processing phases to ensure the best sensory characteristics, homogeneity and qualitative repeatability.

CHARACTERISTICS

LightOak FUOCO M-AROMA provides richness in polyphenols and polysaccharides of oak wood. The medium toasting enhances elegance and harmony with sweet notes of toasted wood.

ROLE ON COLOR

LightOak FUOCO M-AROMA promotes the protection and stabilization of anthocyanins, acting effectively on wine color. The use of **LightOak FUOCO M-AROMA** is recommended during wine aging.

APPLICATION EXAMPLE:

AGING OF A RED WINE

200 g/hl LightOak Fuoco M-AROMA + 100 g/hl LightOak Fuoco Più3 INTENSE.
Enhance elegance and structure of the wine.

RECOMMENDED DOSAGE

100-400 g/hl according to the characteristics of the must or wine.

PACKAGING

10 Kg in Infusion Bags.

LightOak FUOCO M-AROMA complies with the international oenological code. For food and oenological use.