

LIGHTOAK FUOCO PIÙ3 INTENSE

THE PRODUCT

LightOak Più3 INTENSE: 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 Più3 INTENSE provides intense notes of chocolate and cocoa and contributes to providing softness, volume and elegance in the mouth.

It enhances the notes of ripe red fruit, coffee, vanilla and toasted and caramelized hazelnuts.

ROLE ON COLOR

LightOak Più3 INTENSE acts effectively on wine color.

The use of **LightOak Più3 INTENSE** during fermentation* is recommended in combination with LightOak F Nature or **LightOak M-STRUCTURE**.

*during fermentation, only on authorized wines

APPLICATION ROLE:

IMPORTANT RED DESTINED FOR AGING

100 g/hl Fuoco Più3 INTENSE + 100 g/hl of Fuoco M-STRUCTURE + 100 g/hl of Fuoco M-AROMA: strong aromatic intensity with evident boisé aromas.

Notes of vanilla and hazelnut with shades of toasted almond and chocolate. Biotechnology to combine: Yeast: AWRI 796; 1st activator: Provital Yeast

RECOMMENDED DOSAGE

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

PACKAGING

10 Kg in Infusion Bags

LightOak Più3 INTENSE complies with the international oenological code. For food and oenological use.