

LIGHTOAK F-21

IL PRODOTTO

LightOak F 21 are French oak fragments with medium toasting, 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 21** contributes to the fruity expression, enriched with toasted notes, such as licorice and sweet spices.

CHARACTERISTICS

LightOak F 21 eliminates green - herbaceous notes, brings aromatic intensity and finesse. Amplifies the sensation of volume by bringing roundness and structure in the mouth.

Contributes to enhancing red fruit notes such as plum and wild blackberries and sweet spices..

ROLE ON COLOR

LightOak F 21 favors the protection and stabilization of anthocyanins, acting effectively on wine color.

The use of **LightOak F 21** during fermentation is recommended for better color stability and intensity results.

*during fermentation, only on authorized wines.

APPLICATION EXAMPLE:

STRUCTURED WHITE WITH INTENSE AROMA AND GOOD HARMONY IN THE MOUTH

A) 150 g/hl of **LightOak F Nature** + 50 g/hl **LightOak F21 Paillettes**:

Total elimination of the green note and enhancement of fruity aromas. The toasted fraction will increase the sensation of aromatic complexity and harmony in the mouth.

Biotechnology to combine: Yeast: Maurivin PDM; 1st Activator: Provital Yeast.

YOUNG RED WITH SWEET SPICE NOTES

B) 150 g/hl of **LO F Nature** + 150 g/hl **F21 Paillettes**

In addition to color fixing, it allows the elimination of herbaceous notes and the enhancement of red fruit. Biotechnology to combine: Yeast: Maurivin BP725; 1st Activator: Provital Yeast

RECOMMENDED DOSAGE

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

PACKAGING

10 Kg in Infusion Bags. **LightOak F 21** is also available in "PAILLETES" format in 10 Kg bags.

LightOak F 21 complies with the international oenological code. For food and oenological use.