

LIGHTOAK FUOCO PIÙ LONGUE

THE PRODUCT

LightOak Più LONGUE: American oak fragments with double fire toasting, from Quercus Alba 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 Più LONGUE provides intense notes of chocolate and cocoa and contributes to providing sweetness, softness, volume and roundness in the mouth.

It enhances the empyreumatic notes of cocoa, coffee and vanilla.

ROLE ON COLOR

LightOak Più LONGUE acts effectively on wine color.

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

*during fermentation, only on authorized wines.

APPLICATION EXAMPLE:

IMPORTANT RED DESTINED FOR AGING

100 g/hl Fuoco Più LONGUE + 100 g/hl of Fuoco M S-STRUCTURE + 100 g/hl of Fuoco M A-ROMA: strong aromatic intensity with evident boisé aromas.

Notes of vanilla and chocolate with shades of powerful empyreumatic notes. 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 Più LONGUE complies with the international oenological code. For food and oenological use.