



Part of the feelwood! range



Special blend of lightly- and medium-toasted oak chips for red wines, to enhance and amplify notes of red berries in the bouquet.

↓ TECHNICAL CHARACTERISTICS

Blend of woods chosen with painstaking care, based mainly on French oaks (*Quercus sp.*).

The size of the chips ranges from 0.5 to 2 cm.

In compliance with Italian Union of Wines resolution OENO 430/2010, the wood does not undergo any combustion, even on the surface, is not charred, and does not crumble when handled. Moreover, it does not undergo any chemical, enzymatic or physical treatments except heating through convection.

This product is free from known allergens and GMOs.

↓ APPLICATIONS

The objective of this formulation is to amplify and enhance the sensation of red-fruit aromas.

↓ INSTRUCTIONS FOR USE AND DOSAGE

The chips may be introduced into the wine through the special infusion bag, which contains an optimal blend of the different types of chips. This makes it possible to keep the different types of woods composing the formulation separate; in fact, the bag divides everything up perfectly and provides the perfect dose as established by our R&D team.

The recommended dose for the objective stated above is **300-500 g/hL**.

In order to achieve the desired result, we recommend using this product during the fining stage for a minimum period of 25 days, up to when the wood has all been consumed – this takes approximately 60 days, depending on the temperature of the wine.

It is advisable to perform a pump-over ever 3-4 days during the treatment period.

↓ PACK SIZES AND STORAGE

The 10kg infusion bags (approved for contact with foodstuffs) come with a separate compartment for each type of wood chip and slits allowing for ease of use.

Store in a dry, well-aired and odour-free place at a temperature between 5 - 25° C. Once opened, the product must be used rapidly.

Red Fruits **R**

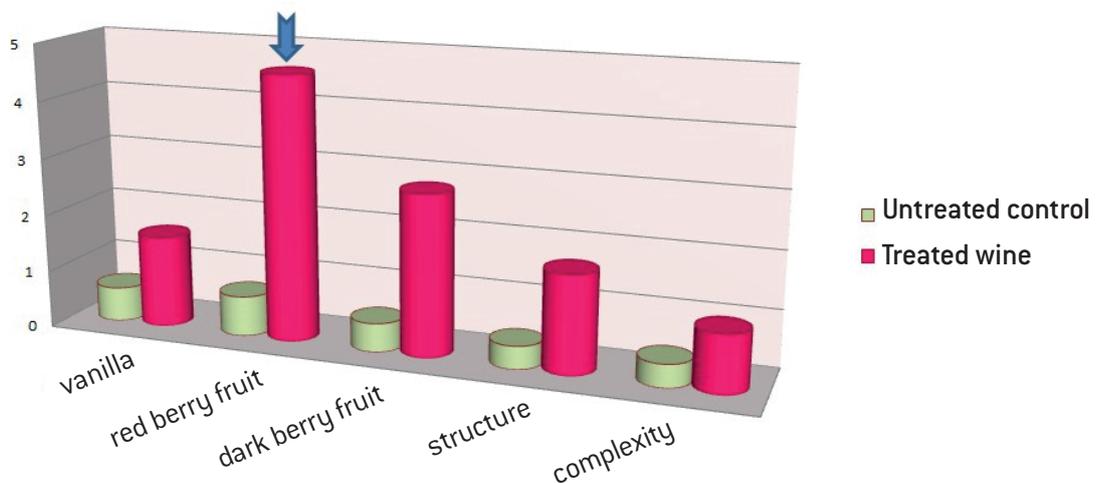
↙ A FRUITY BARREL!

The **feelwood Red Fruits R** blend has been put together and perfected thanks to careful selection of the best base materials and after rigorous testing by the Perdomini-IOC R&D team.

Numerous chemical and organoleptic tests were performed to identify the most promising materials, the ones that would provide guaranteed sensory effects on the wine.

After careful initial selection, a series of tests was performed to try out blends and find the one that would strike the optimal balance when adding the most sought-after fruity notes to red wines. Notes of cherry, sour black cherry and jam dominate, with a pleasant woodiness completing the overall sensation.

Sensory analysis performed by a professional panel (8 tasters)
on a Burgundy Pinot Noir 2014 (400g/hL for 40 days)



Targeted sensory enhancement

feelwood!

