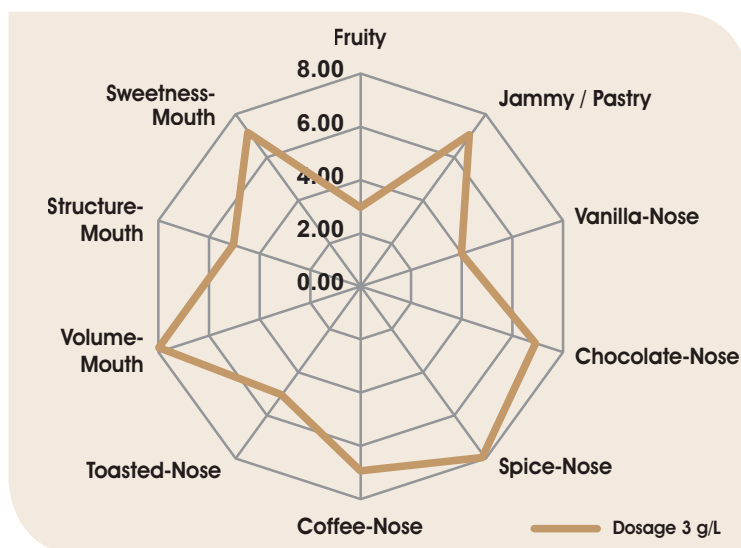




Via OAK



F 500 is the result of a new process of High Temperature Treatment (HTT) which allows to precisely target a complex aromatic profile, characterized by sweet spices, toasted and gourmet chocolate-coffee notes, without any vegetal characters. In the mouth, it brings strong sensations of fat and sweetness even at low doses.



Requires a low dosage thanks to its high aromatic concentration



Provides an intense and complex woody profile (ageing or pre-bottling)



Erases the vegetal notes (vinification or ageing)



INSTRUCTIONS FOR USE

It is advisable to carry out a few trial runs in order to determine dosages as well as the contact time needed to achieve required objectives.

Pro tip

Carry out a pump-over every week if dissemination is not uniform throughout the whole volume of wine.



RULES AND REGULATION

Product for oenological and specifically professional use. Use in accordance with current regulations.

The use of oak chips in winemaking, on must or wine, is permitted in the European Union. The oak chips must come exclusively from trees of the genus *Quercus*. Wood particles must be such that at least 95% by weight are retained by a 2 mm mesh sieve. The treatment must be recorded in the cellar register. Outside the European Union, consult the legislation in force in your country.



STORAGE

Unopened, sealed packaging: store away from light, in a dry, odor-free environment.

Once opened: use rapidly.

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