



Part of the feelwood! range



Special blend of medium-toasted and medium-well-toasted oak chips for white wines, to enhance and amplify the floral notes.

↓ TECHNICAL CHARACTERISTICS

Blend of woods chosen with painstaking care, based mainly on American 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 sensory objective of this formulation is to enhance and amplify the floral notes in white wines.

↓ 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 **100-200 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.

Sense Floral W

↘ A FLORAL BARREL!

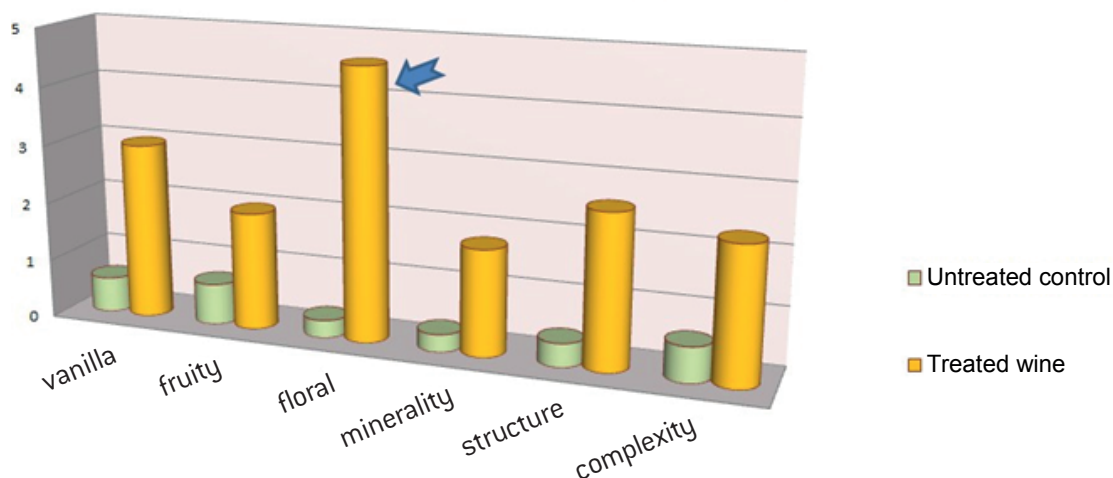
The **feelwood Sense Floral W** blend has been put together and perfected thanks to careful selection of the best base materials and after rigorous testing by the Perdomini-IOC R&D team.

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 further series of tests was carried out to try out various blends and find the one that would strike the right balance in creating the most sought-after floral notes in white wines.

The new blend created for this purpose faithfully performs the task of enhancing and amplifying the desired floral notes – especially orange and acacia blossoms – in white wines.

**Sensory analysis performed by a professional panel (8 tasters)
on a Falanghina 2016 (150g/hL for 40 days)**



Targeted sensory enhancement

feelwood!

