



# FRAMMENTO® LINE

## AGING TECHNIQUES

### CHARACTERISTICS



	TYPE	ORGANOLEPTIC IMPACT	ORIGIN AND TYPE OF TOASTING
<b>FRAMMENTO® HARVEST</b>	Thin	Finesse, volume and support of the fruity attribute. Ideal in fermentation and maceration.	French oak Untoasted
<b>FRAMMENTO® ELEVAGE</b>	Medium	Wood and structure. The maturity of a correct aging.	French oak Medium Plus Toasted
<b>FRAMMENTO® CLASSIC</b>	Medium	Wood in harmony. The classic aging.	French oak Medium Toasted
<b>FRAMMENTO® STRUCTURE</b>	Medium	Roundness and depth. The strenght of wood.	American oak Well Toasted
<b>FRAMMENTO® SOFT</b>	Medium	The descreet presece of the wood, in harmony.	French oak Lightly Toasted
<b>FRAMMENTO® SPICE</b>	Medium	Harmonization of spices and structure.	American oak Medium Toasted

### DOSAGE



100 - 200 g/hl on red wines;  
80 - 150 g/hl on white wines.

