



INFINITY Creamy

American oak tannin

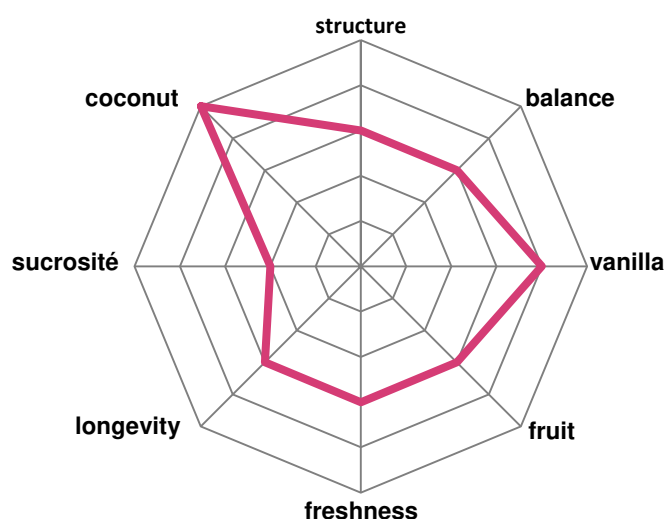
APPLICATIONS

Infinity Creamy gives wines a notable sensory impact. On the nose, increases complexity with notes that remind of confectionery as well as coconut and vanilla that are typical of toasted wood. The impact found on the nose is confirmed in the mouth with an improved structure.

It can be used on white and red wines during the élevage and for finishing touches. During the élevage it can be used in third or more fill barrels in order to contribute to the aromatic intensity and complexity.

Infinity Creamy also has a good sensory impact on the nose (flavour) cleanliness by removing off-flavour as reductive notes and by re-establishing the redox balance. On the nose shows wider and cleaner aromas, in red wines it reveals black/red fruits notes.

At high dosages, especially in white wines, it redesigns the sensory profile and increases the final value of the wine. Infinity Creamy has an extraordinary effect and therefore can be used even at low dosages or for blends.



	Infinity Vert	Infinity Yellow	Infinity Roble	Infinity Class	Infinity Creamy	Infinity Fruity White	Infinity Fruity Red
Grapes							
Must	***	**					
Fermentation	***	*****	**			**	**
Aging	*****	***	***	*****	*****	*****	*****
Before bottling	**		*****	**	**	*****	*****

DOSAGE and INSTRUCTIONS FOR USE

2-8 g/hL according to requirements. Lower dosages for final adjustments.

Sparkling wines: 0.5-2 g/hL.

Dissolve the product in water or wine and add to the mass with thorough mixing.

PACKAGING and STORAGE

250 g jars.

Store the product in its original packing, in dry and cool conditions.



Dal Cin Gildo spa
 20863 Concorezzo (MB)
 Via I Maggio, 67 - Italy
www.dalcin.com - info@dalcin.com