

RED's vinification

How to use Granulat Untoasted



Starting dose:

Good quality harvest, well-balanced wine

200-250g/hl

**Good quality harvest, well-balanced wine
Need of intense sweetness, coco-vanilla aromas**

300-350g/hl

Good quality harvest, light wine

150-200g/hl

If problems on harvest:

+ 50g/hl

for each problem on harvest

Different problems on harvest could be:

- harvest unripe,
- different ripeness' nivels on harvest,
- rotten grapes,

If blend is needed, total quantity has to be +50% of the indicated doses.
30 to 70% proportion of toasted chips.

If winemaking of dry white or rosé, starting dose is 50 g/hl (lightly perceptible) to 100 g /hl (sweetness and coco-vanillia aromas perceptible).