



The OakPassion® Project was born from the union of the professional expert producers in the wood industry, for oenology and alcoholic beverages, operating in Europe, USA and South America.

The twenty-year experience of the OakPassion® Research & Development Team, has allowed us to select the best quality international oak from the French, Austrian and American forests.

# Our philosophy

Our "Passion for Excellence" already begins, paying great attention to the selection of compact and structured woods, fundamental characteristics for the creation of "high quality" products.

After being carefully selected, the wood is left to age for up to 36 months in the open air, thus increasing its aromatic potential.

We take particular care of the maturing process, the time and the natural refinement methods of the wood substantially influence the quantity of availableantioxidant components and increase their ease of extraction.

The OakPassion® quality guarantee derives from the respect of rigid parameters, that allow us to provide the most demanding customers with extensive documentation regarding the origin, age, fineness of the grain and type of toasting of the wood.

Our products are specially made to enhance the aromatic characteristics of your wines, keeping their character and varietal characteristics unchanged. Our life motive is to "complete" and not "hide" the organoleptic framework.

The special Oak Passion® "High extraction" wood roasting technique, makes it possible to obtain complex, long-lasting aromatic compounds.

Our goal is to guarantee:

- Uniformity,
- Repeatability
- Absence of contaminants.

The absence of combustion allows to optimize the toasting to the heart of the wood. By carefully checking the temperatures, toasting time and the cooling speed, we guarantee an always constant aromatic range with total absence of contaminants.

oakpassion.com





# OAKPASSION® CHOCOLAT MOKA

### ORIGIN

French oak (Quercus sp.), Air seasoned 24 months. American oak (Quercus sp.), Air seasoned 24 months.

# CHARACTERISTICS AND ROASTING METHOD

The handmade infrared roasting (uniform and repeatable over time) of this high-extraction line offers unique and high-quality scents designed to meet your needs, giving the right balance.

Oak Passion® Chocolate Moka Oak alternatives have the own characteristic, the high-extraction process, with a medium-high roasting which gives the wine a hint of chocolate, moka and caramel.

## **DIMENSIONS**

Large Chips ~20 mm

## **DOSAGE**

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

18 kg bags with 2 bags for infusion.

## STORAGE CONDITIONS

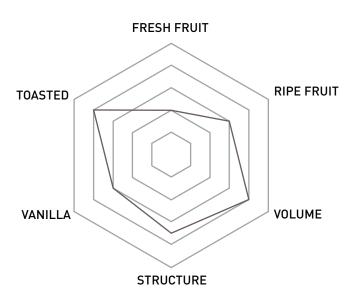
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.





















# **OAKPASSION® VANILLA SMELL**

## ORIGIN

French oak (Quercus sp.), Air seasoned 24 months.

### CHARACTERISTICS AND ROASTING METHOD

From the French wood forests of Allier, Limousin, Tronçais, Nevers and Bourgogne, we have selected the best woods, transforming them into alternatives.

The wood is golden, smooth and warm to the touch. The tannins contained in the alternative Oak Passion® Vanilla Smell are sweet, and vanilla, with a soft sensation in the mouth and an optimal integration from the early stages of aging.

The alternatives are toasted in ovens equipped with infrared sensors. This system guarantees a high toasting uniform and repeatable over time.

### **DIMENSIONS**

Large Chips ~20 mm

### DOSAGE

The dosage varies depending on the product you want to get and the wine

We recommend:

In fermentation: 50-400 g / hl,

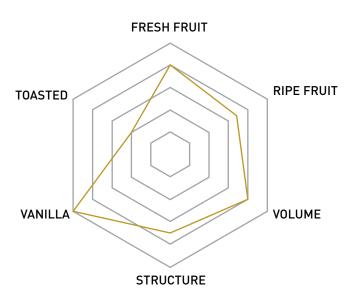
Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

Sacchi da 18 kg con 2 sacchi per infusione.

## STORAGE CONDITIONS

Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.













# **OAKPASSION® BUKEELA FRUIT**

#### ORIGIN

French oak (Quercus sp.), Air seasoned 24 months. American oak (Quercus sp.), Air seasoned 24 months.

### CHARACTERISTICS AND ROASTING METHOD

The Oak Passion® Bukeela Fruit alternatives allow the fruity notes of white, red or rosé wine to be developed, thanks to the roasting method. They increase the structure, the softness, the roundness and the character and the remarkable aromatic tones are further enhanced by a delicate sensation on the palate.

The handmade infrared roasting (uniform and repeatable over time) of this high-extraction line offers unique and high-quality scents designed to meet your needs, giving the right balance.

The notes of brown sugar, coffee and a touch of sweet smoke for the whites, or smoked chocolate for the reds are enhanced.

## **DIMENSIONS**

Chips Large ~20 mm

### DOSAGE

The dosage varies depending on the product you want to get and the wine base.

We recommend:

In fermentation: 50-400 g / hl,

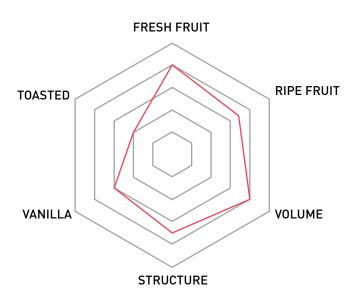
Aging: 50-200 g / hl for contact times of 6-10 weeks.

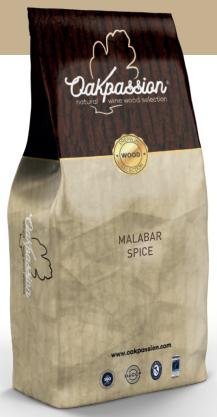
### **PACKAGING**

18 kg bags with 2 bags for infusion.

### STORAGE CONDITIONS

Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.













# **OAKPASSION® MALABAR SPICE**

#### ORIGIN

French oak (Quercus sp.), Air seasoned 24 months. American oak (Quercus sp.), Air seasoned 24 months.

## CHARACTERISTICS AND ROASTING METHOD

The alternative Oak Passion® Malabar Spice allows, thanks to the roasting method, to develop the particular spicy notes. These alternatives, increase the structure, the softness and the roundness to the roof of the mouth.

The handmade infrared roasting (uniform and repeatable over time) of this high-extraction line offers unique and high-quality scents designed to meet your needs, giving the right balance.

The use of Oak Passion® Malabar Spice enhances the potential of structured wines, making them longer-lasting over time.

#### **DIMENSIONS**

Chips Large ~20 mm

### **DOSAGE**

The dosage varies depending on the product you want to get and the wine base.

We recommend:

In fermentation: 50-400 g / hl,

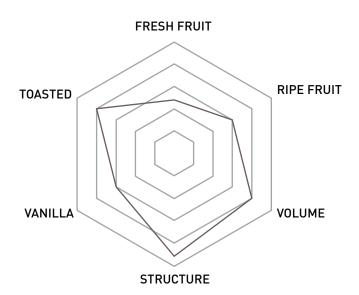
Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

18 kg bags with 2 bags for infusion.

### STORAGE CONDITIONS

Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.





# OAKPASSION® ICE VANILLA

## ORIGIN

French oak (Quercus sp.). American oak (Quercus sp.).

### CHARACTERISTICS AND ROASTING METHOD

French oak blend rich in vanilla and American white oak wood, that prolongs its sweetness in the mouth. Here is the result, obtained from this fantastic synergy between the two woods, in the alternative Oak Passion® Ice Vanilla, which gives to the wine that hint of vanilla associated with a prolongation of freshness in the mouth with well-specific aging times already studied.

### **DIMENSIONS**

Chips Large ~20 mm

### DOSAGE

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

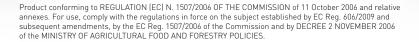
### **PACKAGING**

18 kg bags with 2 bags for infusion.

## STORAGE CONDITIONS

Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.

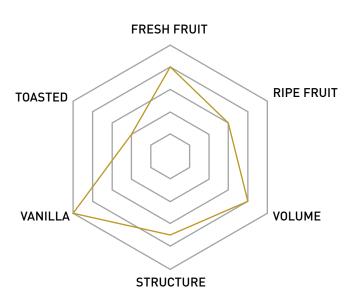




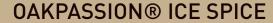












#### ORIGIN

French Oak (Quercus petraeae Quercus robur).

## CHARACTERISTICS AND ROASTING METHOD

Woods derived from the noble Tronçais forests, offer a contribution of wood of the finest quality thanks to a slow and light toasting that enhances the notes of ripe fruit in the wine.

The Oak Passion® Ice Spice alternatives bring aromatic complexity, delineating elegance and structure with a greater volume in the mouth.

## **DIMENSIONS**

Chips 12 mm

### **DOSAGE**

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

#### **PACKAGING**

18 kg bags with 2 bags for infusion.

### STORAGE CONDITIONS

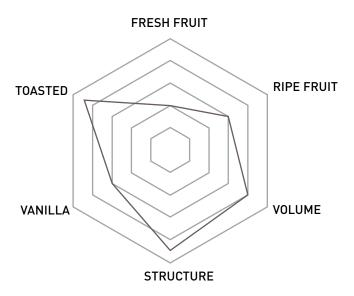
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.













# OAKPASSION® DHEFRA OAK LT

## ORIGIN

French oak (Quercus petraeae Quercus robur).

## CHARACTERISTICS AND ROASTING METHOD

The Oak Passion® Dhefra Oak LT alternatives are created to give the wine modern nuances both in terms of smell and taste. Fruity notes dominate and its light toasting gives a delicate sugar flavor.

#### DIMENSIONS

Chips 12 mm

### DOSAGE

The dosage varies depending on the product you want to get and the wine base.

We recommend:

In fermentation: 50-400~g / hl,Aging: 50-200~g / hl for contact times of 6-10~weeks.

#### **PACKAGING**

18 kg bags with 2 bags for infusion.

## STORAGE CONDITIONS

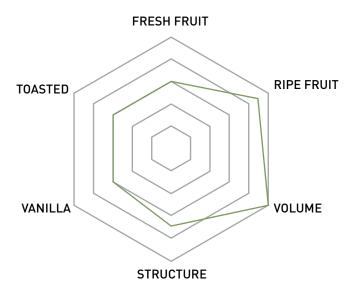
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.













# OAKPASSION® DHEFRA OAK MT

## ORIGIN

French oak (Quercus petraeae Quercus robur).

# CHARACTERISTICS AND ROASTING METHOD

Oak Passion® Dhefra Oak MT alternatives of French oak, roasted at a medium temperature, are characterized by a wide and complex aromatic variety and structure, thus giving length and volume to the roof of the mouth.

This type of roasting, thanks also to the presence of soft tannins, allows the wine to reach a perfect balance, raising its potential.

## **DIMENSIONS**

Chips 12 mm

### **DOSAGE**

The dosage varies depending on the product you want to get and the wine base.

We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

18 kg bags with 2 bags for infusion.

# STORAGE CONDITIONS

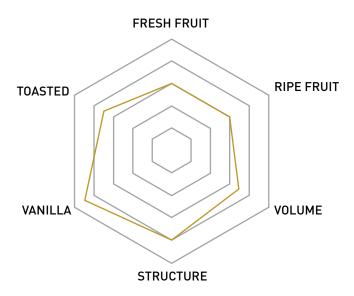
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.













# OAKPASSION® GRAND RESERVE VANILLA

## ORIGIN

French oak (Quercus sp.), Air seasoned 24 months. American oak (Quercus sp.), Air seasoned 24 months.

## CHARACTERISTICS AND ROASTING METHOD

Oak Passion® Grand Reserve blends have been selected from our R & D center in collaboration with a team of professional oenologists to give the right balance to the wine.

The woods used for Oak Passion® Grand Reserve Vanilla, come from the noblest French American forests and give the wine a delicate taste of vanilla making it soft in the mouth at the end of refinement.

### **DIMENSIONS**

Chips Large ~20 mm

### **DOSAGE**

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

18 kg bags with 1 bag for infusion.

## STORAGE CONDITIONS

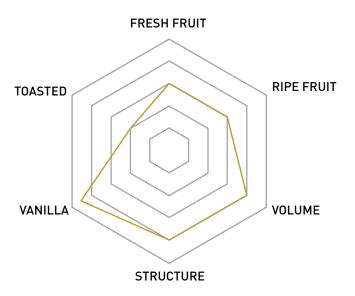
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.













# OAKPASSION® GRAND RESERVE MOKA

### ORIGIN

French oak (Quercus sp.), Air seasoned 24 months. American oak (Quercus sp.), Air seasoned 24 months.

## CHARACTERISTICS AND ROASTING METHOD

Oak Passion® Grand Reserve blends have been selected by our Lafood R & D center in collaboration with a team of professional winemakers to balance wine.

The special roasting of the Oak Passion® Grand Reserve Moka blend, makes this alternative unique and unparalleled in its kind, giving to the wine a hint of coffee, caramel and cinnamon.

### **DIMENSIONS**

Chips Large ~20 mm

## DOSAGE

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

18 kg bags with 1 bag for infusion.

## STORAGE CONDITIONS

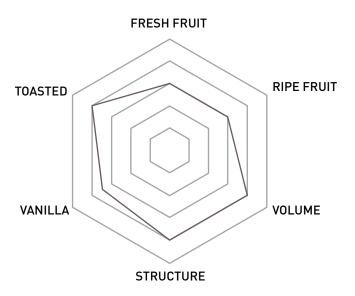
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.



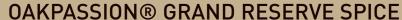












## ORIGIN

French oak (Quercus sp.), Air seasoned 24 months. American oak (Quercus sp.), Air seasoned 24 months.

## CHARACTERISTICS AND ROASTING METHOD

Oak Passion® Grand Reserve blends have been selected by our Lafood® R & D center in collaboration with a team of professional winemakers to halance wine

The alternative Oak Passion® Grand Reserve Spice releases its spicy scents thanks to the careful selection of fine wood and its particular extraction method from the early stages of refinement.

Numerous tests have determined that its use in structured wines, reinforces their potential and makes them more long-lasting.

### **DIMENSIONS**

Chips Large ~20 mm

### DOSAGE

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

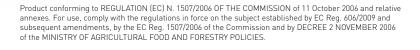
### **PACKAGING**

18 kg bags with 1 bag for infusion.

### STORAGE CONDITIONS

Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.

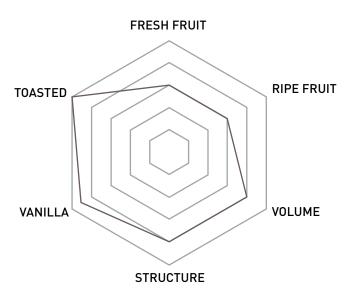














# OAKPASSION® MINNESOTA OAK INTENSE

## ORIGIN

American oak (Quercus sp.), Air-cured over 24 months.

### CHARACTERISTICS

Artisan roasting and maturing for over 2 years are the keys to the success of Oak Passion® Minnesota Oak Intense alternatives.

This high extraction line offers unique hints of ripe fruit, spices and caramel. Oak Passion® Minnesota Oak Intense Oak Alternatives have high level of vanilla and provide excellent results.

### **DIMENSIONS**

Chips Large ~20 mm

#### DOSAGE

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

18 kg bags with 1 bag for infusion.

### STORAGE CONDITIONS

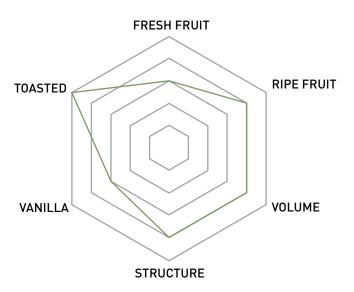
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.















### ORIGIN

American oak (Quercus sp.), Air seasoned 24 months.

## CHARACTERISTICS AND ROASTING METHOD

Artisan roasting and maturing for over 2 years are the key to the success of Oak Passion® Minnesota Oak Medium alternatives.

This high extraction line offers unique hints of fresh fruit, vanilla and spices. Oak Passion® Minnesota Oak Medium Oak alternatives give volume and softness to the palate

### **DIMENSIONS**

Chips Large ~20 mm

### DOSAGE

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

Bags of 9 kg.

## STORAGE CONDITIONS

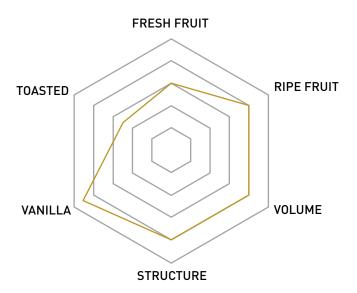
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.













# OAKPASSION® DARKAN BLEND

### ORIGIN

French oak (Quercus sp.), Air seasoned 24 months.

### CHARACTERISTICS AND ROASTING METHOD

The Oak Passion® Darkan Blend alternatives have been created to enhance aromatic components, able to give an enveloping structure to the treated wine.

## COMPOSITION

Fragments of wood of Quercus Petrae.

Dimensions:

- length from 2 to 8 mm,
- width 2 ÷ 3 mm,
- height 2 ÷ 2 mm.

Toasting: Medium, Medium + and No Toasted.

## **DOSAGE**

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

Bags of 10 kg.

## STORAGE CONDITIONS

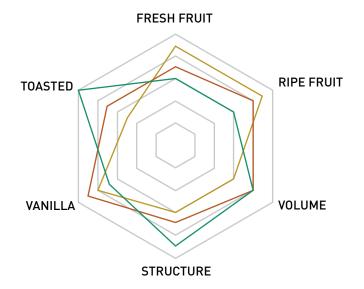
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.

Product conforming to REGULATION (EC) N. 1507/2006 OF THE COMMISSION of 11 October 2006 and relative annexes. For use, comply with the regulations in force on the subject established by EC Reg. 606/2009 and subsequent amendments, by the EC Reg. 1507/2006 of the Commission and by DECREE 2 NOVEMBER 2006 of the MINISTRY OF AGRICULTURAL FOOD AND FORESTRY POLICIES.

NO TOASTED

MEDIUM TOAST

MEDIUM TOAST +





# OAKPASSION® DULSAO BLEND

### ORIGINE

American oak (Quercus sp.), Air seasoned 24 months.

### CHARACTERISTICS

The Oak Passion® Dulsao Blend alternatives have been created to bring modern aromatic nuances to the wine, both at an olfactory and gustatory level, from vinification to refinement.

## COMPOSITIONS

Fragments of wood of Quercus Alba.

Dimension:

- length from 2 to 8 mm
- width 2 ÷ 3 mm
- height 2 ÷ 2 mm

Toasting: Medium, Medium +

#### DOSAGE

The dosage varies depending on the product you want to get and the wine base.

We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

### **PACKAGING**

Bags of 10 kg.

## STORAGE CONDITIONS

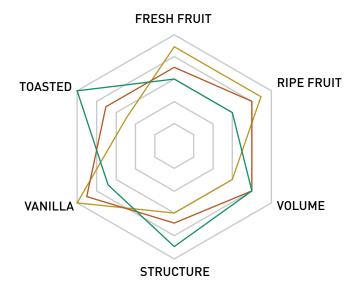
Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.

Product conforming to REGULATION (EC) N. 1507/2006 OF THE COMMISSION of 11 October 2006 and relative annexes. For use, comply with the regulations in force on the subject established by EC Reg. 606/2009 and subsequent amendments, by the EC Reg. 1507/2006 of the Commission and by DECREE 2 NOVEMBER 2006 of the MINISTRY OF AGRICULTURAL FOOD AND FORESTRY POLICIES.

NO TOASTED

MEDIUM TOAST

MEDIUM TOAST +





Oakpassion® is able to produce tonneaux and barriques from carefully selected oak in the excellent European forests of France and Slavonia, cut and ripened outdoors for several years.

Only when it is ready, it is trimmed and used by our expert coopers.

The curvature takes place by direct heat as well as the toasting, which is essential to enhance the characteristics of this fine selection of ours.

The wood thus obtained gives the wine and spirits a unique fragrance.

Tonneaux and barriques, after bending and curving, are finished by hand by the coopers.

