

# INOCOLLE

## PRODUCTS OF FINING

### ↓ OENOLOGICAL APPLICATIONS

**INOCOLLE** is a partially hydrolysed solution of pork gelatin at a concentration of 100 g/L.

**INOCOLLE** is an excellent clarifying and stabilising agent removing both colloidal and unstable material from wine. It can also improve organoleptic characteristics.

**INOCOLLE** improves the compaction of the sediments and reduces the astringency of wine musts.

**INOCOLLE** is the benchmark gelatine, in combination with GELOCOLLE, for settling out by flotation.

**INOCOLLE** helps stabilise and improve white and rosé wines whilst providing brilliance and suppleness.

**INOCOLLE** rounds off red wines by binding to the bitter and astringent tannins.

### ↓ INSTRUCTIONS FOR USE

**INOCOLLE** should be used to treat white wine in conjunction with either TANIN TC (SOLUTION TC) or GELOCOLLE.

Add to wine via a remontage and mix well.

### ↓ DOSE RATE

- White and Rose wine :

1 L per 15 to 30 hL of wine.

When TANIN TC (SOLUTION TC) or TANIN CRISTALLIN EXTRA is used in conjunction with **INOCOLLE**, the dose rate of these tannins should be within the range 3 to 8 g/hL.

When GELOCOLLE is used in conjunction with **INOCOLLE**, the quantity of GELOCOLLE should be within the range 25 to 50 ml/hL.

- Red wine :

1 L per 10 to 20 hL of wine.

### ↓ PACKAGING AND STORAGE

- Packs of 1 L, 5 L, 10 L, 22 kg and 1100 kg

Store in a dry environment which is well ventilated at a temperature between 15 and 25 °C.

The recommended use by date is marked on the packaging.