

INOCOLLE™

FINING OF WINES

↓ OENOLOGICAL APPLICATIONS

INOCOLLE™ is a partially hydrolysed solution of pork gelatin (ff 15° Bloom) at a concentration of 100 g/L.

INOCOLLE™ has an excellent clarifying and stabilising action on white, rosé and red musts and wines.

It precipitates unstable colloidal substances and eliminates cloudiness in wines.

INOCOLLE™ increases the settling of lees and reduces the astringency of musts.

INOCOLLE™ helps to stabilise and improve white and rosé wines by giving them brilliance and suppleness.

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

↓ INSTRUCTIONS FOR USE

INOCOLLE™ should be used on white and rosé wines in combination with TANIN TC™ or silica gel.

Incorporate **INOCOLLE™** during pumping over, or using a fining connector, then blend thoroughly.

Remove after complete sedimentation.

↓ DOSE RATE

- White and Rose wine: 1 L per 15 to 30 hL of wine.

INOCOLLE™ is used on white and rosé wines in combination with TANIN TC™ (3 to 8 g/hL) or GELOCOLLE™ (25 to 50 mL/hL).

- Red wine: 1 L per 10 to 20 hL of wine.

NB: these doses are given as a guide only.

It is always advisable to carry out a preliminary laboratory test.

↓ 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.