

INOCOLLE

Red, White, Rosé, Fruit, Cider

To enhance the bouquet of finished wines or for the treatment of moldy must

CHARACTERISTICS

Inocolle is a partially hydrolyzed gelatin solution. It softens wine while improving aromas and flavors. It can help clarify wine by removing both colloidal and unstable materials. Moldy must may be improved by the addition of Inocolle. Bench trials are highly recommended.

RECOMMENDED DOSAGE

White wine, rosé, cider	300-600 ppm	30-60 mL/hL	1.1-2.2 L/1000 gal
Red wine	500-1000 ppm	50-100 mL/hL	1.9-3.8 L/1000 gal
Used with Gelocolle	250-500 ppm	25-50 mL/hL	0.95-1.9 L/1000 gal

DIRECTIONS FOR USE

For additions to juice: Dilute Inocolle 1:1 w/w in water. Introduce into juice gradually while mixing vigorously to assure even treatment. Racking should be done after 1 week. Avoid adjusting juice acidity with either tartaric or citric acid prior to treatment with Inocolle.

For additions to white or rosé wines, ciders or light-colored fruit wines: Dilute Inocolle 1:1 w/w in water. Introduce into product in conjunction with Gelocolle. Mix vigorously to assure even treatment. Racking should be done after 1 week. Filtration is possible 48-72 hours after treating with Inocolle.

For additions to red wine: Dilute Inocolle 1:1 w/w in water. Introduce gradually while mixing vigorously to assure even treatment. Racking should be done after 1 week. Filtration is possible 48-72 hours after treating with Inocolle.

Note: Maximum clarification is achieved after one week. This is when filtration is most productive. For wines to be aged, a second racking one week after the first racking will produce the best results. It is not recommended to leave gelatins in wine for more than 30 days.

BENCH TRIAL PREPARATION

Prepare a 10% solution of Inocolle by mixing 10 mL Inocolle with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (*Per 375mLbottle*):

Target Addition	L/1000 gal	mL's of 10% Lab Dilution
30 mL/hL	1.1	1.14
40 mL/hL	1.5	1.52
50 mL/hL	1.9	1.89
60 mL/hL	2.3	2.27
70 mL/hL	2.7	2.65
80 mL/hL	3.0	3.0
100 mL/hL	3.8	3.75

Allow wine samples to settle a minimum of 24 hours before viewing results.

PACKAGING and STORAGE

Dated expiration. Store in a dry odor-free environment at or below 25°C (77°F).

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