








OAK ALTERNATIVES

INCANTO NC DARK CHOCOLATE

Soluble alternative to oak alternatives

	<p>COMPOSITION Oak tannin, inactivated yeast.</p>
	<p>GENERAL CHARACTERISTICS Incanto NC Dark Chocolate is a blend of ellagic oak tannins and inactivated yeast created to reproduce the effects of French oak chip treatment with heavy toasting. Incanto NC Dark Chocolate contains oak tannin which:</p> <ul style="list-style-type: none"> ▪ increases antioxidant protection and promotes color stabilization; ▪ helps with protein clarification and stabilization, preserving wine structure; ▪ decreases herbaceous and reduced notes and enhances the complexity and aromatic expression of the wine. <p>Inactivated yeast that:</p> <ul style="list-style-type: none"> ▪ prevents the appearance of reduced aromas; ▪ releases mannoproteins that improve physical-chemical stability and antioxidant protection; ▪ provides cellular compounds that increase sensations of volume and softness and mitigate the perception of bitterness. <p>As a result of being almost completely soluble, Incanto NC Dark Chocolate does not damage mechanical parts of pumps and harvesting equipment. For this reason, it can be applied at any time during the pre-fermentation phase.</p>
	<p>APPLICATIONS Production of red wine as a soluble alternative to French oak chips with heavy toast.</p>
	<p>DOSAGE Red must: 10 - 50 g/hL (0.8-4.2 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Disperse into 10 parts water stirring continuously to avoid the formation of lumps. Add uniformly during pump-over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 2.5 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made from materials in compliance with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Use within Enartis' recommended dosages.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.