



## **INCANTO N.C.**

# **DARK CHOCOLATE**

### **SOLUBLE ALTERNATIVE TO OAK ADJUNCTS FOR RED GRAPE FERMENTATIONS**

#### **COMPOSITION**

Granulated blend of tannins extracted from medium/high toasted oak and inactivated yeast with high polysaccharide content.

#### **GENERAL FEATURES**

INCANTO N.C. DARK CHOCOLATE is a blend of ellagic tannins and polysaccharides created to mimic the effect of fermentation treatment with medium toasted French oak alternatives.

INCANTO N.C. DARK CHOCOLATE contains:

- medium toasted oak tannins rich in polysaccharides;
- heavy toasted oak tannins;
- yeast mannoproteins that increase mouthfeel and sweetness.

When used during fermentation, INCANTO N.C. DARK CHOCOLATE highlights the typical notes of very toasted oak (cocoa, vanilla, caramel, toffee) and fruity aromas. The tannins and polysaccharides in this product give structure, sweetness and minimize the sensation of bitterness. INCANTO N.C. DARK CHOCOLATE also contributes to color stability, prevents the appearance of reductive aromas and reduces herbaceous notes.

Because it is almost completely soluble, INCANTO N.C. DARK CHOCOLATE will not damage the mechanical parts of must pumps and equipment, and can be added at any stage of the production process.

#### **APPLICATIONS**

INCANTO N.C. DARK CHOCOLATE is used during the fermentation of red wines as an alternative to oak chips and oak powder, and is formulated to:

- give complex and pleasant oak aromas
- heighten fruit notes
- increase wine mouthfeel and structure
- prepare wines for maturation
- increase sweetness perception
- minimize herbaceous notes in under-ripe grapes
- decrease reductive character during the fermentation.

#### **DOSAGES**

Red grapes: 20-50 g/hL (1.6 – 4lb/1000 gal)

#### **INSTRUCTIONS FOR USE**

Disperse one part INCANTO N.C. DARK CHOCOLATE into 10 parts water or juice. Stir continuously to avoid lumps. Add uniformly into the juice at the beginning or midway through fermentation, while pumping over. This product does not contain solid parts that can damage wine equipment and can be used together with other fermentation co-adjuncts.

#### **PACKAGING AND STORAGE**

10 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product made from materials that conform with the characteristics required by the: Codex Oenologique International

Product approved for winemaking, in accordance with: Reg. (EC) N. 606/2009



*Oak alternatives*

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TTB Regulations:

- Allowed if used during fermentation.
- Submit a TTB application for approval of use after fermentation.
- The residual amount of tannin shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine (in gallic acid). Only tannin which does not impart color may be used. Total tannin shall not be increased by more than 150 mg/L (in tannic acid).

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The indication supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from responsibility to use the product properly.