

### **II.2.1.3.2 De-acidification**

**Definition :**

Reduction of the total acidity and the actual acidity (increase of the pH).

**Objective :**

Production of balanced wines from a sensory point of view.

**Prescriptions :**

The objective can be achieved:

- a) Spontaneously by precipitation of tartaric acid in the form of potassium bitartrate (*see Physical de-acidification II.2.1.3.2.1*),
- b) By blending with less acidic musts (*see Blending[AF1]*),
- c) By the use of physical procedures (*see Physical de-acidification II.2.1.3.2.1 and Cold treatment(\*\*)<sup>[1]</sup>*),
- d) By microbiological degradation of malic acid (*see Microbiological de-acidification II.2.1.3.2.3*),
- e) By the use of chemical processes (*see Chemical de-acidification II.2.1.3.2.2*)
- f) With the help of anion exchangers (\*\*)<sup>[2]</sup>
- g) using an electromembrane process. (*See: de-acidification using an electromembrane process (electrodialysis with bipolar and anionic membranes) (II.2.1.3.2.4)*)

**Recommendation of the OIV:**

Refer to the practices and procedures mentioned above.

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<sup>[1]</sup> \*\* indicate that the production conditions are being studied

<sup>[2]</sup> \*\* indicate that the production conditions are being studied

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[AF1]Blending est en \*\* dans les autres fiches, est-ce que je le rajoute ?