

### **II.3.4.23 Treatment with fumaric acid to inhibit malolactic fermentation**

**Classification:**

- Fumaric acid : Additive

**Definition:**

Addition of fumaric acid to wine.

**Objective:**

- a) Control of the growth and activity of the lactic acid bacteria responsible of the malolactic fermentation of wine;
- b) reduction of the dose of sulphur dioxide;
- c) preserve malic acidity.

**Prescriptions:**

- a) Doses of 300-600 mg/L to control malolactic fermentation, even in the presence of high quantities of inoculum and during tumultuous fermentation;
- b) fumaric acid must comply with the prescriptions of the International Enological Codex.

**Recommendation of the OIV:**

Admitted