

### **II.3.1.1 Acidification**

**Classification:**

- Malic acid (D,L-, L-): additive
- Lactic acid: additive
- Tartaric acid: additive
- Citric acid, monohydrate: additive

**Definition :**

Increase of the titratable acidity and the actual acidity (decrease of the pH).

**Objectives :**

- a) Production of wines with good sensory balance
- b) To promote good biological characteristics and good keeping quality of the wine.

**Prescriptions :**

The objectives can be achieved :

- a) By blending with wines of elevated acidity;
- b) With the help of strong cation exchangers in the free form (\*\*)<sup>[1]</sup>
- c) By the use of chemical procedures (*see II.2.1.3.1.1 'Chemical acidification'*)
- d) By electromembrane treatment, (*see II.2.1.3.1.3 'Acidification by Electromembrane treatment (bipolar membrane electro dialysis)'*)

**Recommendation of OIV:**

Refer to the practices and procedures mentioned above.

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