

## II.3.4.2 Biological stabilisation

**Definition:**

Processing designed to eliminate undesirable microorganisms or to inhibit their development.

**Objective:**

To obtain biological stability of the wine.

**Prescriptions:**

To achieve the objective, the following procedures may be used:

- a) Heat Treatment
  - Pasteurisation,
  - Hot bottling
- b) Sterilising filtration.
- c) The application of microbial inhibitors, such as sulphite, sorbic acid, fumaric acid, dimethyl dicarbonate (\*\*)<sup>[1]</sup> and diethyl dicarbonate (not accepted).
- d) Depletion of the must in undesirable microorganisms (filtration, centrifugation) and in nutritional elements by development of successive generations of microorganisms followed by their elimination.

**Recommendation of OIV:**

Refer to the practices and treatments mentioned above.

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