II.1.7 Carbonic maceration

Definition:

Process in which whole grapes are placed for a few days in a closed tank whose atmosphere comprises carbon dioxide. This gas results either from an external source, or from the respiration of grapes and the fermentation of a part of the crushed berries, or from both.

Objective:

Production of red wine or rosé which is more supple, less acidic, fresher and with a better expression of varietal aromas.

Prescriptions:

a) A device for venting the gas formed should be provided so that the internal pressure does not exceed atmospheric pressure.

b) The grapes, once removed from the tank, are crushed and pressed, and the separated must is fermented in the absence of solid matter.

Recommendation of OIV:

Admitted