

## II.2.3 Alcoholic fermentation

**Definition:**

Transformation of grape sugars into ethanol, carbon dioxide and secondary products.

**Objective :**

Production of wine.

**Prescriptions :**

- a) Fermentation can take place:
- Spontaneously by means of yeasts naturally present on the skins of the grapes, in the musts and in cellars ;
  - By inoculation of must or of crushed grapes with selected yeasts, before or during the fermentation (*see II.2.3.1 'Inoculation with yeasts'*).
- b) The progress of the alcoholic fermentation can be influenced:
- By addition of activator substances (see Activation of alcoholic fermentation II.2.3.2 and II.2.3.4 'Treatment with yeast ghosts');
  - By aeration of the crushed grapes or of the fermenting must (see Aeration II.2.3.5);
  - By control of the fermentation temperature as a function of the type of wine desired (*see II.2.3.6 'Interruption of alcoholic fermentation by physical processes'*);
  - By all other acceptable interventions aiming to favour alcoholic fermentation, to restrain it or to stop it.

**Recommendation of OIV:**

Admitted