

### **II.2.3.1 Inoculation with yeasts**

**Definition :**

Inoculation of a must, before or during its fermentation, with the help of a starter inoculum prepared either from indigenous yeasts or from selected yeasts.

**Objectives :**

- a) To initiate, regulate and accelerate fermentation, especially in the case of vinifications, which are proceeding too slowly.
- b) To re-activate an interrupted fermentation.
- c) To facilitate the depletion of glucose and fructose.
- d) To change the wine acidity by synthesis or breakdown of organic acids.
- e) To produce less volatile acidity, especially in the case of musts with high sugar levels.
- f) To impact on the wine's sensorial properties (aromas, mouthfeel).

**Prescriptions :**

- a) Use the yeast or mixture of yeasts appropriate for the objective pursued. Use the yeast appropriate to the objective pursued.
- b) In the case of non-Saccharomyces, the addition occurs before or at the same time as for the Saccharomyces.
- c) The commercial starters added may be pure cultures or blends of Saccharomyces strains and non-Saccharomyces strains.
- d) Where active, selected yeasts (Saccharomyces and non-Saccharomyces) are used, these shall comply with the prescriptions of the International Oenological Codex.

**Recommendation of OIV:**

Admitted