

### **II.3.1.2 De-acidification**

**Definition :**

Reduction of the titratable acidity and the actual acidity (increase of the pH).

**Objective :**

Production of wines of better sensory balance

**Prescriptions :**

The objective can be achieved :

- a) Spontaneously, whether by precipitation of the tartaric acid in the form of potassium bitartrate [*see II.2.1.3.2.1 'Physical de-acidification'; Prescriptions (b)*], or by degradation of malic acid (*see II.2.1.3.2.3 'Microbiological de-acidification by lactic bacteria'*)
- b) By blending with less acidic wines (see Blending)[AF1]
- c) By the use of physical procedures [*see II.2.1.3.2.1 'Physical de-acidification': Prescription (b) and Cold Treatment: Objective (a), and prescriptions corresponding to this objective (a)*] [AF2]and/or physico-chemical procedures [*see II.3.1.1.3 'Treatment with ion exchangers'; objective b*]
- d) By the use of chemical procedures (*see II.2.1.3.2.2 'Chemical de-acidification'*),
- e) By the use of microbiological procedures (*see II.3.1.2.3 'Microbiological De-acidification by lactic acid bacteria'*).

**Recommendation of the OIV :**

Refer to the practices and treatments mentioned above.

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[AF1]Blending existe comme fiche ou est une pratique qui sera étudiée ultérieurement (\*\*)

[AF2]Cold treatment est considérée dans les autres fiches comme pratique à étudiée ultérieurement (\*\*)