

II.2.1.2 Sulphiting

Classification :

- Sulphur dioxide: additive
- Ammonium hydrogen sulphite: additive
- Potassium anhydrous sulphite: additive

Definition :

Addition to crushed grapes or to must of gaseous sulphur dioxide, aqueous sulphur dioxide solution, or potassium disulphite[1], ammonium sulphite or ammonium disulphite.

Objectives :

- a) Put into action:
 - An antiseptic against problems due to the growth of microorganisms,
 - An antioxidant,
 - A selective factor for yeasts,
 - A product facilitating settling,
 - A product favouring the extraction of anthocyanins.
- b) To regulate and control the fermentation.
- c) To produce preserved musts.

Prescriptions :

- a) Sulphiting should take place during crushing or immediately after.
- b) Distribute the product evenly in the crushed grapes or the must.
- c) Ammonium sulphite and disulphite also introduce in the must ammonium ions that constitute growth activators for yeasts (see Activation of alcoholic fermentation).
- d) Products used shall comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted

[1] Potassium disulphite is synonymous with potassium metabisulphite