# II.2.1.3.2 De-acidification

**Definition :**

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

**Objective :**

Production of balanced wines from a sensory point of view.

**Prescriptions :**

The objective can be achieved:

*a)* Spontaneously by precipitation of tartaric acid in the form of potassium bitartrate (*see Physical de-acidification II.2.1.3.2.1),*

b) By blending with less acidic musts (see Blending[AF1]),

c) By the use of physical procedures (*see Physical de-acidification II.2.1.3.2.1* and Cold treatment(**))[1],

d) By microbiological degradation of malic acid (*see Microbiological de-acidification II.2.1.3.2.3),*

e) By the use of chemical processes (*see Chemical de-acidification II.2.1.3.2.2* )

f) With the help of anion exchangers (**)[2]

*g)* using an electromembrane process. *(See: de-acidification using an electromembrane process (electrodialysis with bipolar and anionic membranes) (II.2.1.3.2.4)*

**Recommendation of the OIV:**

Refer to the practices and procedures mentioned above.

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[1] ** indicate that the production conditions are being studied

[2] ** indicate that the production conditions are being studied

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[AF1]Blending est en ** dans les autres fiches, est-ce que je le rajoute ?