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.

[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 (**)