II.3.2.1 Fining

Classification:

- Alginic acid : processing aid
- Chitin-glucan: processing aid
- Chitosan: processing aid
- Isinglass : processing aid
- Kaolin: processing aid
- Gelatin: processing aid
- Egg (albumin): processing aid
- Colloidal silicon dioxide solution: processing aid

Definition :

Clarification of wine by addition of substances that precipitate particles in suspension:

- Whether by promoting the natural sedimentation of the former, or
- By coagulating around the particles to be eliminated and by entraining them in sediments.

Objectives :

a) To complete spontaneous clarification on those occasions when it is unsatisfactory.

b) To soften red wines by removing from them some of the tannins and polyphenols.

c) To clarify wines with haze problems, stirred up lees, insoluble coloured matter, etc.

Prescriptions :

a) For clarifying agents promoting simply the sedimentation of particles, refer to Treatment with bentonites[1]

b) For the coagulating clarifying agents, only the following products are admissible: gelatin, albumin and white of egg, isinglass, skim milk, casein, alginates, colloidal solution of silicon dioxide, kaolin, potassium caseinate, proteins of plant origin, chitosan, chitin-glucan, yeast protein extracts.

c) The substances used shall to comply with the prescriptions of the International

Oenological Codex.

Recommendation of the OIV :

Admitted

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[1] This definition applies solely to wines stricto sensu such as defined in the Part I, chap.3 “Wines” of the present Code.