

II.3.2.2.2 Sterilising filtration

Definition:

Filtration of wines on materials allowing the elimination of microorganisms.

Objective :

To obtain biologically stable wines for bottling.

Prescriptions :

- a) The objective can be achieved by the use of the following, having regard to conditions of pressure, flow and recommended duration:
 - Special prefabricated pads of cellulose or other materials;
 - Membranes having a maximum average pore diameter of 0.65 μm .
- b) The filtration equipment must be sterilised beforehand by passing hot water or steam through them.
- c) The materials used shall comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV :

Admitted