

## **RESOLUTION OENO 3/2003**

### **MICROBIOLOGICAL DEACIDIFICATION**

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the expert group “Wine Microbiology” and “International Code of Oenological Practices”,

HAVING ALSO CONSIDERED the resolution Oeno 5/2002 on Deacidification by *Saccharomyces* adopted at the 82nd General Assembly in Bratislava (Slovakia),

DECIDES:

BASED UPON the proposal by Commission II “Oenology”, to modify in the “International Code of Oenological Practices” the following practices and oenological treatments (sheet Code 2.1.3.2.3):

## **PART II**

### **Chapter 2: Musts**

#### **2.1.3.2.3. - MICROBIOLOGICAL DEACIDIFICATION**

##### **Definition:**

Lowering of titratable acidity and real acidity (increase in pH) by using yeasts.

##### **Objective:**

- a. see sheet “deacidification” 2.1.3.2

##### **Prescriptions:**

In order to achieve this objective, microbiological deacidification by yeasts may be carried out either spontaneously or by inoculation of selected strains.

##### **Recommendation of the OIV.:**

See sheets:

Deacidification by *Saccharomyces*



## Deacidification by Schizosaccharomyces