# RESOLUTION OENO 2/99

# FLOTATION

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the expert group "International Code on Oenological Practices,"

DECIDES

Based on the proposal by Committee II "Oenology" to include the following oenological practices and procedures in the aforementioned International Code:

# PART II

## Chapter 2: Musts

## Flotation

### Definition:

An operation consisting of injecting gas into a must in such a way as to cause particles or microorganisms to rise to its surface.

### Goal:

a. Obtain rapid clarification with or without adding clarifying agents;

b. Reduce the indigenous population of microorganisms prior to alcoholic fermentation for the subsequent use of selected yeasts;

c. To continuously clarify in order to regularize the quantity of items to eliminate;

d. And possibly, enhance oxygenation during clarification.

### Procedure:

Clarification can be done:



Certified in conformity Mainz, 9th July 1999
The Director General of the OIV
Secretary of the General Assembly
Georges DUTRUC-ROSSET

© OIV 1999

a. Protected from air by using nitrogen or carbon dioxide, or by aerating to encourage the oxidation of oxidable compounds and render the color of the wine more stable by aeration;

b. At ambient temperature, after chilling or by using continuous systems which allow real-time control of clarifying agents and clarification speed;

c. Or in a static manner using appropriate containers

d. The products used must conform to the International Oenological Codex standards

## OIV Recommendation:

Accepted.



Certified in conformity Mainz, 9th July 1999
The Director General of the OIV
Secretary of the General Assembly
Georges DUTRUC-ROSSET

© OIV 1999