

### **II.2.1.3.1 Acidification**

**Definition:**

Increase of the titratable acidity and the actual acidity (decrease of the pH).

**Objectives:**

- a) Production of balanced wines from a sensory point of view
- b) To promote good biological characteristics and good keeping quality of the wine.

**Prescriptions:**

The objective can be reached :

- a) By blending (\*\*)[1] with musts of elevated acidity;
- b) With the help of strong cation exchangers in the free form (\*\*)[2].
- c) By the use of chemical procedures (*see Chemical acidification (II.2.1.3.1.1)*);
- d) By microbiological acidification
- e) by electromembrane treatment, (*see Acidification by Electromembrane treatment (bipolar membrane electro dialysis) (II.2.1.3.1.3)*)

**Recommendation of OIV:**

Refer to the practices and procedures mentioned above.

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<sup>[1]</sup> \*\* indicate that the production conditions are being studied

<sup>[2]</sup> \*\* indicate that the production conditions are being studied