

### 3. WINES

#### 3.2 CLARIFICATION OF WINE

##### 3.2.1 FINING (OENO 7/99), (OENO 6/04), (OENO 9/04) (OIV-OENO 339A-2009), (OIV-OENO 339B-2009, OENO 417-2011)

*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<sup>1</sup>
- 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.

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<sup>1</sup> This definition applies solely to wines stricto sensu such as defined in the Part I, chap.3 "Wines" of the present Code.