

II.2.1.3.2.3.2 De-acidification by lactic acid bacteria

Definition:

Reduction of the total acidity and real acidity (increase in pH) through the use of lactic acid bacteria of the *Lactobacillus*, *Leuconostoc*, *Pediococcus* and *Oenococcus* genera.

Objectives:

- a) To develop balanced wines in terms of taste sensations;
- b) to obtain the total or partial degradation of malic acid by biological means.

Prescriptions:

- a) To achieve the objective, de-acidification by lactic acid bacteria is conducted by addition of at least 10^6 CFU/mL of selected strains of lactic acid bacteria to must, which may or may not be in the process of alcoholic fermentation.
- b) the selected strains must comply with the prescriptions of the International Oenological Codex.

OIV recommendation:

Admitted