II.2.1.14 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.

Objectives:

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.

Prescriptions:

Clarification can be done:

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

Recommendation of the OIV:

Admitted