

## **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