# II.2.2.7 Treatment with ascorbic acid

**Classification:**

- Ascorbic acid: additive
- Erythorbic acid: additive

**Definition:**

Addition of ascorbic acid to must.

**Objectives:**

a) Protect the aromatic substances of the grape, through the antioxidant properties of the product, against the influence of oxygen in the air.

b) Limit the formation of ethanal during alcoholic fermentation, through the combination with sulphur dioxide.

c) Limit the formation of hydrogen sulphide and volatile thiols of fermentation origin.

**Prescriptions:**

a) It is recommended to add ascorbic acid immediately after the grape's crushing.

b) The dose used, cumulated if necessary, with that used on the grapes, shall not exceed 250 mg/l.

c) It is advisable to use ascorbic acid with sulphur dioxide.

d) The ascorbic acid shall comply with the prescriptions of the International Oenological Codex.

**Recommendation of OIV:**

Admitted