II.2.3 Alcoholic fermentation

Definition:

Transformation of grape sugars into ethanol, carbon dioxide and secondary products.

Objective :

Production of wine.

Prescriptions :

a) Fermentation can take place:

- Spontaneously by means of yeasts naturally present on the skins of the grapes, in the musts and in cellars ;
- By inoculation of must or of crushed grapes with selected yeasts, before or during the fermentation (*see II.2.3.1 'Inoculation with yeasts'*).

b) The progress of the alcoholic fermentation can be influenced:

- By addition of activator substances (see Activation of alcoholic fermentationII.2.3.2 and II.2.3.4 'Treatment with yeast ghosts'):
- By aeration of the crushed grapes or of the fermenting must (see Aeration II.2.3.5);
- By control of the fermentation temperature as a function of the type of wine desired (*see II.2.3.6 'Interruption of alcoholic fermentation by physical processes');*
- By all other acceptable interventions aiming to favour alcoholic fermentation, to restrain it or to stop it.

Recommendation of OIV:

Admitted