

## **II.3.2.2 Filtration**

### **Classification:**

- Diatomite: processing aid
- Perlite: processing aid

### **Definition:**

Physical process consisting of passing the wine through appropriate filters that retain particles in suspension.

### **Objectives:**

- a) Clarifying the wine, if necessary by successive stages (clarifying filtration).
- b) Obtaining biological stability of the wine by elimination of microorganisms (sterilising filtration).

### **Prescriptions:**

Filtration can be undertaken:

- a) By continuous deposition, using appropriate additives such as diatomaceous earth, perlite, cellulose...,
- b) On pads of cellulose or other appropriate materials,
- c) On mineral or organic membranes of a porosity greater than or equal to 0.2 µm (microfiltration).

The filter materials used shall comply with the prescriptions of the International Oenological Codex.

### **Recommendation of OIV:**

Refer to the practices and treatments mentioned hereafter.