

II.3.4.2 Biological stabilisation

Definition:

Processing designed to eliminate undesirable microorganisms or to inhibit their development.

Objective:

To obtain biological stability of the wine.

Prescriptions:

To achieve the objective, the following procedures may be used:

- a) Heat Treatment
 - Pasteurisation,
 - Hot bottling
- b) Sterilising filtration.
- c) The application of microbial inhibitors, such as sulphite, sorbic acid, fumaric acid, dimethyl dicarbonate (**)^[1] and diethyl dicarbonate (not accepted).
- d) Depletion of the must in undesirable microorganisms (filtration, centrifugation) and in nutritional elements by development of successive generations of microorganisms followed by their elimination.

Recommendation of OIV:

Refer to the practices and treatments mentioned above.

^[1] ** indicate that the production conditions are being studied