

### **II.2.1.3.2.3.2 De-acidification by lactic acid bacteria**

**Definition:**

Reduction of the total acidity and real acidity (increase in pH) through the use of lactic acid bacteria of the *Lactobacillus*, *Leuconostoc*, *Pediococcus* and *Oenococcus* genera.

**Objectives:**

- a) To develop balanced wines in terms of taste sensations;
- b) to obtain the total or partial degradation of malic acid by biological means.

**Prescriptions:**

- a) To achieve the objective, de-acidification by lactic acid bacteria is conducted by addition of at least  $10^6$  CFU/mL of selected strains of lactic acid bacteria to must, which may or may not be in the process of alcoholic fermentation.
- b) the selected strains must comply with the prescriptions of the International Oenological Codex.

**OIV recommendation:**

Admitted