

## **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