

### **II.3.1.2.3 Microbiological de-acidification**

**Definition :**

Reduction of the titratable acidity and the actual acidity (increase of the pH) by malolactic fermentation.

**Objective :**

To produce wines :

- a) *See II.3.1.2 'De-acidification'*
- b) Biologically more stable.

**Prescriptions :**

To achieve the objectives, the microbiological de-acidification by lactic acid bacteria can be performed either in a spontaneous manner or by inoculation of selected strains.

- a) The sulphur dioxide content should be limited, lactic acid bacteria being very sensitive to the presence of this compound,
- b) It is desirable that malolactic fermentation takes place at the end of the alcoholic fermentation, to avoid bacterial degradation of sugars,
- c) The wine in which malolactic fermentation is to occur should be maintained at a temperature of approximately 18°C.
- d) Where selected cultures of lactic acid bacteria are used, these shall comply with the prescriptions of the International Oenological Codex

**Recommendation of OIV :**

Admitted