II.2.1.3.1 Acidification

Definition:

Increase of the titratable acidity and the actual acidity (decrease of the pH).

Objectives:

a) Production of balanced wines from a sensory point of view

b) To promote good biological characteristics and good keeping quality of the wine.

Prescriptions:

The objective can be reached :

a) By blending (**)[1] with musts of elevated acidity;

b) With the help of strong cation exchangers in the free form (**)[2].

c) By the use of chemical procedures (*see Chemical acidification (II.2.1.3.1.1*);

d) By microbiological acidification

e) by electromembrane treatment, (*see Acidification by Electromembrane treatment (bipolar membrane electrodialysis) (II.2.1.3.1.3)*

Recommendation of OIV:

Refer to the practices and procedures mentioned above.

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

[2] ** indicate that the production conditions are being studied