INTERNATIONAL CODE OF OENOLOGICAL PRACTICES Settling

II.2.1.5 Settling

Definition:

Separation, before fermentation, of the more or less clear liquid from the solid matter suspended in the must.

Objectives:

- a) To eliminate soil particles.
- b) To eliminate organic particles so as to reduce phenoloxidase activity.
- c) To reduce the indigenous microbial flora.
- d) To reduce colloid content and turbidity.

Prescriptions:

- a) To achieve these objectives, one can use:
 - Static settling, either spontaneously or facilitated by the use of appropriate additives, consisting of leaving the must for a few hours in a tank, then separating the deposit by decanting.
 - Dynamic settling by centrifugation or filtration.
- b) To avoid the commencement of fermentation, the must may be initially cooled and/or sulphited.

Recommendation of OIV:

Admitted

11.2.1.5