II.3.2.2.2 Sterilising filtration

Definition:

Filtration of wines on materials allowing the elimination of microorganisms.

Objective :

To obtain biologically stable wines for bottling.

Prescriptions :

a) The objective can be achieved by the use of the following, having regard to conditions of pressure, flow and recommended duration:

- Special prefabricated pads of cellulose or other materials;
- Membranes having a maximum average pore diameter of 0.65 µm.

b) The filtration equipment must be sterilised beforehand by passing hot water or steam through them.

c) The materials used shall comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV :

Admitted