# I.4.9 White wine with maceration

**Definition:**

White wine derived from alcoholic fermentation of a must with prolonged contact with grape pomace[1], including skins, pulp, seeds and eventually stems.

**Prescriptions:**

a) Winemaking is conducted exclusively using white grapes varieties;

b) the maceration is carried out in contact with grape pomace;

c) the minimum duration of the maceration phase is 1 month;

d) "White wine with maceration" can be characterised by an orange-amber colour and a tannic taste.

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[1] The term grape pomace includes skins and also seeds