

II.1.7 Carbonic maceration

Definition:

Process in which whole grapes are placed for a few days in a closed tank whose atmosphere comprises carbon dioxide. This gas results either from an external source, or from the respiration of grapes and the fermentation of a part of the crushed berries, or from both.

Objective:

Production of red wine or rosé which is more supple, less acidic, fresher and with a better expression of varietal aromas.

Prescriptions:

- a) A device for venting the gas formed should be provided so that the internal pressure does not exceed atmospheric pressure.
- b) The grapes, once removed from the tank, are crushed and pressed, and the separated must is fermented in the absence of solid matter.

Recommendation of OIV:

Admitted