

RESOLUTION OENO 5/2003

MICROBIOLOGICAL ACIDIFICATION

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the expert group “Wine Microbiology” and “International Code of Oenological Practices”,

HAVING ALSO CONSIDERED the resolution Oeno 4/2002 on acidification of musts by *Saccharomyces* adopted at the 82nd OIV General Assembly in Bratislava (Slovakia),

DECIDES:

BASED UPON THE PROPOSAL by Commission II “Oenology”, to introduce to the “International Code of Oenological Practices” the following sheet:

PART II

Chapter 2: Musts

2.1.3.1.2.- MICROBIOLOGICAL ACIDIFICATION

Definition:

Increase of titratable acidity and real acidity (decrease in pH) by using yeasts.

Objective:

- a. see general sheet “acidification” (2.1.3.1)

Prescriptions:

In order to achieve this objective, microbiological acidification by yeasts may be carried out either spontaneously or by inoculation of selected strains.

Recommendation of the OIV:

See sheet: acidification by *Saccharomyces*