

2. MUSTS

2.1.2 SULPHITING (5/87)

Definition :

Addition to crushed grapes or to must of gaseous sulphur dioxide, aqueous sulphur dioxide solution, or potassium disulphite¹, ammonium sulphite or ammonium disulphite.

Objectives :

- a) Put into action :
- An antiseptic against problems due to the growth of microorganisms,
 - An antioxidant,
 - A selective factor for yeasts,
 - A product facilitating settling,
 - A product favouring the extraction of anthocyanins.
- b) To regulate and control the fermentation.
- c) To produce preserved musts.

Prescriptions :

- a) Sulphiting should take place during crushing or immediately after.
- b) Distribute the product evenly in the crushed grapes or the must.
- c) Ammonium sulphite and disulphite also introduce in the must ammonium ions that constitute growth activators for yeasts (see *Activation of alcoholic fermentation*).
- d) Products used shall comply with the prescriptions of the *International Oenological Codex* .

Recommendation of OIV :

Accepted.

¹ Potassium disulphite is synonymous with potassium metabisulphite
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