

### **II.4.3.1 Discontinuous secondary fermentation in a closed tank**

**Definition :**

Secondary fermentation procedure in hermetically closed tanks.

**Objective :**

To produce sparkling wines in tanks in a discontinuous manner.

**Prescriptions :**

This process comprises the following operations :

- a) Preparation of the base wine or cuvee,
- b) Preparation of the tirage liqueur,
- c) Inoculation with yeasts,
- d) Addition of clarifying agents,
- e) Tirage in a closed tank,
- f) Storage in a closed tank,
- g) Clarification of the sparkling wine,
- h) Cooling,
- i) Addition of the dosage,
- j) Isobaric bottling.

**Remark :**

Only operations (e), (f), (h), (j) and (i) are different from the operations of secondary fermentation in bottles.

**Recommendation of OIV:**

Refer to the practices and treatments mentioned in the present International Code of Oenological Practices.