



# FERMENTATION MANAGEMENT OF ROT INFECTED GRAPES

## STEP 1 // Estimate level of rot in U/mL

Add 80 – 100 ppm of SO<sub>2</sub> depending on the laccase activity as determined with the **BOTRYTEST**®.

Level of Rot (%)	<1	1 to 5	6 to 10	11 to 25	26 to 50	51 to 100
Laccase activity (U/mL)	0.39	0.78	2.25	6.56	8.12	15.86

## STEP 2 // Must preparation

Reductive cover (CO<sub>2</sub>) asap, then add:

U/mL	2 - 5	5 - 10	>10
TANIN VR SUPRA® (ppm)	150	300 - 400	500 - 800

On *Botrytis*-affected harvest, add the total dosage early and ideally direct in the hopper.

## STEP 3 // Yeast

Rehydrate the yeast (250 ppm) with **SUPERSTART ROUGE**® at 300 ppm to ensure a strong fermentation finish. Compensate for nitrogen deficiency, if necessary, by adding **THIAZOTE**®, **NUTRISTART**® or/and **NUTRISTART**® **ORG**. Use nutrient online tool, **LAFFORT**® Website.  
Recommended yeast: **ZYMAFLORE**® XPURE, **ZYMAFLORE**® RX60.



Flash this to see our yeast rehydration protocol !

## STEP 4 // Fermentation

- Accelerate extraction by using an extraction enzyme, as soon as fermentation starts: **LAFASE**® HE GRAND CRU or **LAFASE**® FRUIT (according to the product objective) at 30g per ton of grapes.
- Add **NOBILE**® FRESH GRANULAR at 3-5 g/L for masking "off" aromas from botrytis infection.
- Use **TANIN VR COLOR**® at the beginning of alcoholic fermentation at 250 ppm to stabilize the color.
- Limit pumping-over and Cap punch down (mechanical activity). Tank transfers are not recommended at this stage.
- At mid-fermentation, add under the cap **EXTRALYSE**® preparation containing the β-glucanase required for degrading the *Botrytis* glucans. A dosage of 60 -100 ppm is recommended according to the tannin content and infection level.
- Limit time on skins to the minimum.
- Transfer free-run anaerobically into a tank with inert gas cover. Maintain anaerobic conditions until all laccase activity has disappeared.
- Press wines have a higher laccase activity and will have a low filterability index due to a high colloidal content. Treatment with a mixed enzyme preparation of pectinase/β-glucanase such as **EXTRALYSE**® at 100 ppm will be very important to improve the filterability of the wine.
- After pressing, add **POWERLEES**® ROUGE at 200-300ppm to help build body and mouthfeel.



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