



FERMENTATION MANAGEMENT OF ROT INFECTED GRAPES

Normal Settling

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

Add 80 – 100 ppm of SO₂ 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 // Pressing

Reductive cover (CO₂) asap, then add:

U/mL	2 - 5	5-10	>10
TANIN GALALCOOL® (ppm)	50 - 70	80 - 150	100 - 200

TANIN GALALCOOL® will reduce the natural enzymatic oxidation activity, complementing the activity of SO₂. Use it as soon as possible after crushing.

STEP 3 // Settling

Addition of enzymes on must in tank after pressing:

U/mL	2 - 5	5-10	>10
LAFASE® XL CLARIFICATION (mL/hL)	1 - 2	2-3	3-4

Cool juice to 10°C/50°F, then add:

U/mL	2 - 5	5-10	>10
POLYLACT® (ppm) or POLYMUST® PRESS (ppm)	50 - 70	100 - 200	300 - 500
	200 - 300	300	400 - 500
Additional addition CASEI PLUS (ppm)			250 - 300

STEP 4 // Fermentation

- Rehydrate the wine yeast (250 ppm) with SUPERSTART® Blanc 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.
- Add NOBILE® FRESH GRANULAR at 2-3 g/L for masking "off" aromas from mildew infection.
- Recommended yeast: ZYMAFLORE® X5, ZYMAFLORE® X16 or ACTIFLORE® BO213.
- Maintain anaerobic conditions until all laccase activity has disappeared.
- Press wines will have a higher laccase activity resulting in a low filterability index due to a high colloidal content.
- Treatment with an enzyme preparation of pectinase/β-glucanase such as EXTRALYSE® at 100 ppm in the last 1/3 of alcoholic fermentation will help to improve the filterability of the wine.
- Before the end of fermentation, add OENOLEES® at 200 ppm to help build mouthfeel.



Flash this to see our yeast rehydration protocol!



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