



# FERMENTATION MANAGEMENT OF ROT INFECTED GRAPES

## Flotation

### Step 1 // Bioprotection on grapes & materials

In order to control the indigenous microflora on botrytised grapes, the use of a yeast preparation for **BIO**protection should be considered.

Apply in dry form or by spraying, **ZYMAFLORE® EGIDE<sup>TDMP</sup>** on the harvesting machine, the grape transport bucket, and the cellar equipment at the reception.

Dosage: 3 – 5 g/100 kg of grapes.

Ask the **LAFFORT®** team about the technical information for the sprayer use for **BIO**protection.

### STEP 2 // Estimate level of rot in U/mL

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 3 // Pressing

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

Level of Rot (%)	Low rot contamination	Medium rot contamination	High rot contamination
U/mL	2 - 5	5 - 10	> 10
SULFITES (ppm) Determined with the <b>BOTRYTEST®</b>	80 - 100		

### STEP 4 // Flotation

Add **LAFASE® XL FLOT** enzyme at 2 - 3 mL to ensure an optimum depectinisation before the start of flotation.

U/mL	2 - 5	5 - 10	> 10
VEGEFLOT® (ppm)	100	100- 150	150 - 200

Use our **LAFFORT®** protocol : [Flotation with VEGEFLOT®](#)

## STEP 5 // 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®**, or **NUTRISTART®** range. Use nutrient online tool (**LAFFORT Website**).

Recommended yeast: **ZYMAFLORE® X5**, **ZYMAFLORE® X16** or **ACTIFLORE® BO213**.

It is recommended to carry out a secondary fining during fermentation to remove the residual oxidised and / or oxidisable phenolic compounds.

	U/mL	2 - 5	5 - 10	> 10
or	<b>POLYLACT®</b> (ppm)	100 - 200	200 - 400	400 - 600
	<b>POLYMUST® NATURE</b> (ppm)	100 - 200	250	250-400

To improve the spectrum of elimination of oxidised and / or oxidisable phenolic compounds, it is advised to alternate the fining products according to what was carried out on the must.

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 /  $\beta$ -glucanase such as **EXTRALYSE®** at 10 g/hL in the last 1/3 of alcoholic fermentation will help to improve the filterability of the wine.

