



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^{TDMP}** 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 (CO₂) 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 BOTRYTEST®	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	VEGEFINE® (ppm)	150 - 200	200 - 250	250 - 300
	POLYMUST® NATURE (ppm)	200 - 300	300 - 500	500 - 700

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.

The recommended doses are determined for the application of a double fining on the must and during fermentation. If only one fining will be performed, the doses can be increased.

