

### **II.3.2.1 Fining**

**Classification:**

- Alginic acid : processing aid
- Chitin-glucan: processing aid
- Chitosan: processing aid
- Isinglass : processing aid
- Kaolin: processing aid
- Gelatin: processing aid
- Egg (albumin): processing aid
- Colloidal silicon dioxide solution: processing aid

**Definition :**

Clarification of wine by addition of substances that precipitate particles in suspension:

- Whether by promoting the natural sedimentation of the former, or
- By coagulating around the particles to be eliminated and by entraining them in sediments.

**Objectives :**

- a) To complete spontaneous clarification on those occasions when it is unsatisfactory.
- b) To soften red wines by removing from them some of the tannins and polyphenols.
- c) To clarify wines with haze problems, stirred up lees, insoluble coloured matter, etc.

**Prescriptions :**

- a) For clarifying agents promoting simply the sedimentation of particles, refer to Treatment with bentonites[1]
- b) For the coagulating clarifying agents, only the following products are admissible: gelatin, albumin and white of egg, isinglass, skim milk, casein, alginates, colloidal solution of silicon dioxide, kaolin, potassium caseinate, proteins of plant origin, chitosan, chitin-glucan, yeast protein extracts.
- c) The substances used shall to comply with the prescriptions of the International

Oenological Codex.

**Recommendation of the OIV :**

Admitted

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[1] This definition applies solely to wines stricto sensu such as defined in the Part I, chap.3 “Wines” of the present Code.