Good Practices for gray rot affected grapes
Merlot or Cabernet
Gray rot
and
Not completely ripe grapes
**Fermentation strategy for a gray rot affected grapes**

1. Adjust pH to 3.5 if necessary + 3 g/hl SO2
2. Chips, 300 g/hl, French, Convection toasted, 210°
3. ICV-GRE, 25 g/hl + GoFerm Protect, 30 g/hl + OptiRed 20 g/hl
4. Co-inoculation with VP41 One Step
5. Drain
6. Fermaid K 20 g/hl
7. Noblesse 10 g/hl
8. Reduless 0.5 g/hl
9. Reduless 1.0 g/hl
10. Brix
11. Racking
12. 1 week
Test to check the resistance of the juice to violent color oxidation breakdown

- Adjust pH to 3.5 if necessary
- Chips, 300 g/hl, French, Convection toasted, 210°
- ICV-GRE, 25 g/hl + GoFerm Protect, 30 g/hl + OptiRed 20 g/hl
- Co-inoculation with VP41 One Step
- Adjust pH to 3.5 if necessary + 3 g/hl SO2
- Chips, 300 g/hl, French, Convection toasted, 210°
- Reduless 0.5 g/hl
- Reduless 1.0 g/hl
- Drain
- 1 week
- Noblesse 10 g/hl
- Racking
Temperature strategy

73-75°F (below the cap)

68°F

1 week

Drain

Racking

Racking
Maceration strategy

- Destem, crush
- Delestage + Lees elimination
- Delestage
- Delestage + Lees elimination
- Delestage + Lees elimination
- Drain
- Racking
- Brix
- Racking

1 week

Enzymes Lallzyme EX-V 2 g/hl
Oxygenation strategy during maceration

**Oxygen:**
- 2 x 4 mg/L for 1 week
- 2 x 6 mg/L for 1 week
- 2 x 6 mg/L for 1 week
- 2 x 6 mg/L for 1 week

**Drain**

**Racking**

**Brix**

1 week
Agitation strategy during maceration

1 week

Drain  Racking  Agitations  Brix  Racking
Strategy with agitations and rackings around malolactic. 70% of the lot

Chips, 100 g/hl, French, CT, 210°C

Noblesse 5 g/hl

Agitation

TH2 + SO2

1 week

1 racking

End of malic

Eliminate the chips

Noblesse 10 g/hl

Second racking after draining

Chips, 50 g/hl, French, CT, 210°C. ONE MONTH

Rack again or centrifuge?

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Micro-oxygenation

Chips, 100 g/hl, French, CT, 210°C
- TH2 + SO2
- Noblesse 5 g/hl
- Agitation 1 week
- 2-3 mg/L/Month
- Noblesse 10 g/hl
- Second racking after draining
- End of malic

0 mg/L/Month
- Eliminate the chips
- Rack again or centrifuge?
- Chips, 50 g/hl, French, CT, 210°C. ONE MONTH
- 0 mg/L/Month
- 2-3 mg/L/Month
Strategy with agitations and rackings around malolactic. 30% of the lot, to blend

- Staves, 150 g/hl, French, CT, 210°C
- Noblesse 10 g/hl
- TH2 + SO2
- Noblesse 20 g/hl
- End of malic
- Second racking after draining
- Rack to tank without staves
- Back to staves
- 2 rackings
- 1 week

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Micro-oxygenation

InserStaves, 150 g/hl, French, CT, 210°C

TH2 + SO2

Noblesse 10 g/hl

Agitation

2-3 mg/L/Month

1 week

Noblesse 20 g/hl

2 rackings

Second racking after draining

End of malic

0 mg/L/Month

Rack to tank without staves

Back to staves

0 mg/L/Month

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Merlot or Cabernet

Gray rot

and

Ripe grapes
Fermentation strategy

- Adjust pH to 3.5 if necessary + 3 g/hl SO2
- Chips, 400 g/hl, French, Convection toasted, 210°
- ICV-D254, 30 g/hl + GoFerm Protect, 30 g/hl + OptiRed 30 g/hl
- Co-inoculation with VP41 One Step

- Fermaid K 30 g/hl
- Drain
- 1 week
- Racking
- Reduless 0.5 g/hl
- Reduless 1.0 g/hl

- Brix
- Noblesse 10 g/hl

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Test to check the resistance of the juice to violent color oxidation breakdown

Adjust pH to 3.5 if necessary + 3 g/hl SO2

ICV-D254, 30 g/hl + GoFerm Protect, 30 g/hl + OptiRed 30 g/hl

Noblesse 10 g/hl

Racking 1,0 g/hl

Reduless 0,5 g/hl

Drain

Fermaid K 30 g/hl

Chips, 400 g/hl, French, Convection toasted, 210°

Reduless

Brix

1 week
Maceration strategy

1 week

- Destem, crush + Adjust pH at 3.45-3.50 (if higher)
- Delestage + Lees elimination
- Delestage + Lees elimination
- Delestage + Lees elimination
- Delestage
- Delestage
- Delestage
- Delestage
- Drain
- Racking
- Racking

Enzymes
Lalizyme
EX-V
2 g/hl

Brix
Temperature strategy

- 68°F
- 73-75°F (below the cap)

1 week

Drain

Racking

Racking
Strategy with agitations and rackings around malolactic

Staves, 200 g/hl, French, CT, 210°C

1 week

Agitation

TH2 + SO2

Noblesse 10 g/hl

2 rackings

Back to staves

3-4 month aging

Second racking after draining

Noblesse 20 g/hl

End of malic

2 rackings

Back to staves

2 rackings
InserStaves, 200 g/hl,
French, CT, 210°C

Agitation

2-3 mg/L/Month

1 week

Noblesse
20 g/hl

2 rackings

End of malic

Second racking after draining

TH2 + SO2

Noblesse
10 g/hl

2 rackings

Back to staves

3-4 month aging

0 mg/L/Month

Back to staves

2 rackings

End of malic

0 mg/L/Month

Micro-oxygenation