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### 13. Making white wine

*White wine is made by fermenting grape juice alone, without macerating it with the solids. Technically speaking, racking and pressing follow fermentation in the red wine vinification process, while for white wines, the must is drained and pressed before the fermentation process begins. This means that to make white wine, the grapes are pressed and the juice is racked before alcoholic fermentation takes place. Crushing and pressing take place as quickly as possible in order to limit the juice's contact with the solids and the air. Rapidity is very important and requires well-adapted fruit and efficient organization of the work in order to meet the objective.*

*Today, however, some types of wine undergo a prefermentation cold soak, or maceration, to extract more aromas, for example, to obtain "varietal aromas". This process takes place at low temperatures (43°-50° F) and is often referred to as "skin contact". The juice obtained by draining, or free run juice, is treated by adding specific amounts of sulfur dioxide to prevent the must from oxidizing. A racking process takes place to clean the must. The idea is to obtain a certain spontaneous or induced clarification prior to the alcoholic fermentation. For example, the must is treated with enough sulfur dioxide to prevent alcoholic fermentation, left to rest for 12 to 24 hours in a decanting tank and then racked to eliminate the sediments that have settled out. The must can also be separated using a centrifuge and special filters.*

*The clear juice is fermented immediately after aeration to stimulate yeast activity. The temperature should be controlled and the must chilled as necessary according to the range of temperatures established for the vinification, normally between 61° and 68° F.*

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*The wine is racked again when the alcoholic fermentation has finished and the wine is dry – without residual sugar. The wine is separated from its largest solids and sent to another tank, and sulfur dioxide is added when no secondary or malolactic fermentation is desired. Malolactic fermentation is usually prevented in white wine to preserve its higher acidity and freshness.*