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The process relates to the wine making industry, namely to the wort brightening during wine production.

The technical result is increasing the product cost price and wine quality improvement.

The process includes the wort treatment with flocculants, carbon endogenic dioxide obtained as a result of sugar fermentation, extraction of the formed particles and separation of liquid-solid body phases by flotation.

The novelty consists in the fact that the separation of phases is carried out at the wort initial fermentation stage at the environmental temperature, the bentonite is introduced immediately after grape crushing and the flocculant - at the moment of gas bubbles secretion. The gas bubbles are formed in the wort initial fermentation stage. The floccules are separated by means of a scraper. The process can be realized in a continuous flow or stationary.