laboratoire NATOLI & associés

# fiche de surveillance des fermentations 2026

| COULEUR | Blanc | Rosé | Rouge base fruit | Rouge traditionnel | Rouge $MCO_2$ |
|---|---|---|---|---|---|

| | |
|---|---|
| cépages | |
| parcelles | |
| état sanitaire | |
| manuel / mécanique | tri / éraflage / foulage |

| | RÉCEPTION | DÉBOURBAGE | FERMENTATION |
|---|---|---|---|
| Date | | | |
| Cuve | | | |
| Volume | | hl | hl |

| INTRANTS | | DOSE | N° LOT |
|---|---|---|---|
| $SO_2$ (dose initiale) | | | |
| Levures | type | | |
| Autres | type | | |

| ÉCOULAGE ET SOUTIRAGES SUCCESSIFS | | | | | |
|---|---|---|---|---|---|
| Date | | | | | |
| Cuve | | | | | |
| Volume | hl | hl | hl | hl | hl |

| date | jour N° | MATIN | | SOIR | | INTERVENTIONS | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | densité | T° C | densité | T° C | éch. | aér. | rem. | dél. | pig. | pdt. oeno. | dose | N° lot |
| | 1 | | | | | | | | | | | | |
| | 2 | | | | | | | | | | | | |
| | 3 | | | | | | | | | | | | |
| | 4 | | | | | | | | | | | | |
| | 5 | | | | | | | | | | | | |
| | 6 | | | | | | | | | | | | |
| | 7 | | | | | | | | | | | | |
| | 8 | | | | | | | | | | | | |
| | 9 | | | | | | | | | | | | |
| | 10 | | | | | | | | | | | | |
| | 11 | | | | | | | | | | | | |
| | 12 | | | | | | | | | | | | |
| | 13 | | | | | | | | | | | | |
| | 14 | | | | | | | | | | | | |
| | 15 | | | | | | | | | | | | |
| | 16 | | | | | | | | | | | | |
| | 17 | | | | | | | | | | | | |
| | 18 | | | | | | | | | | | | |
| | 19 | | | | | | | | | | | | |
| | 20 | | | | | | | | | | | | |
| | 21 | | | | | | | | | | | | |
| | 22 | | | | | | | | | | | | |
| | 23 | | | | | | | | | | | | |
| | 24 | | | | | | | | | | | | |

**Coule** volume : hl cuve :

| date | jour | densité | T° C |
|---|---|---|---|
| | 1 | | |
| | 2 | | |
| | 3 | | |
| | 4 | | |

| date | jour | densité | T° C |
|---|---|---|---|
| | 5 | | |
| | 6 | | |
| | 7 | | |
| | 8 | | |

**Presse** volume : hl cuve :

| date | jour | densité | T° C |
|---|---|---|---|
| | 1 | | |
| | 2 | | |
| | 3 | | |
| | 4 | | |

| date | jour | densité | T° C |
|---|---|---|---|
| | 5 | | |
| | 6 | | |
| | 7 | | |
| | 8 | | |