

## **RESUME**

When writing my Bachelor's thesis, I found out that wine is very vulnerable from the birth of the berries to the bottling. The wine is the most vulnerable from the end of the alcoholic fermentation to the beginning of the malolactic fermentation because during this period it is not protected. We can prevent the minimization of infection and development of yeast the right hygiene of our cellars, sulphurating mash with the sufficient amount of SO<sub>2</sub> during the maturation of wine, with the right cleaning of barrels or their well – timed elimination from the service. We can also prevent it by keeping the bottling sterile.

Key words: yeast, wine, disease