

IGSU reminds citizens safety rules in the season of home wine preparation



during the period of the fermentation of home wine, the General Inspectorate for Emergency Situations draws the attention of the population to the real danger of carbon dioxide.

To prevent risk situations and avoid tragic incidents, rescuers and firefighters carry out information actions in households throughout the country, in order to remind citizens essential safety measures during wine fermentation.

IGSU recommends compliance with the following measures:

- Avoid preserving the vessels with must in fermentation in closed, poorly ventilated spaces, such as cellars or basements.
- Provide constant ventilation in the rooms where wine fermentation occurs - ventilation is vital.
- Do not tightly close the containers with wine in fermentation, the accumulated gas can create overpressure or intoxication.
- Avoid entering alone in cellars or active fermentation spaces.
- The first 3-5 days from the beginning of fermentation are the most dangerous, being the period in which the largest amount of CO₂ is released.
- After ventilation, wait at least an hour before entering a closed space.
- Enter the morning, when the temperature is lower and the lower gas concentration.
- Test the level of oxygen before entering by igniting a candle at the entrance, if the flame goes out quickly, do not enter because it is a clear sign that oxygen is insufficient.
- Constantly monitor the fermentation process and do not spend long periods in the rooms where it takes place.
- Do not allow children's access and do not leave the minors unattended around the fermentation vessels.

Compliance with these simple but vital rules can prevent tragedies and protect your family's health. Safety begins with the attention and responsibility of each of us.

