I.2.2 Preserved grape must

Fresh grape must whose alcoholic fermentation has been prevented by one of the following oenological procedures: sulphiting (*)[1] or addition of carbon dioxide (carbonation of the must (*))[2] or by sorbic acid (*, not accepted).
A small quantity of endogenous ethanol is tolerated, with a limit of 1% vol.

[1] ** indicates that the practice or the treatment is described in part II of the Code* (see II.2.1.2 Sulphiting)

[2] ** indicates that the practice or the treatment is described in part II of the Code (*see II.2.2.3 Preservation by addition of carbon dioxide to must or carbonation of must)