II.6.1.1 Sweetening

Definition:

Addition of sweeteners.

Objectives:

Balancing of taste properties of the product.

Prescription:

By sweetening, one intends the use of one or more of the following substances:

A)

- concentrated, rectified grape must
- concentrated grape must, fresh grape must
- semi-white sugar
- white sugar
- refined white sugar
- dextrose
- fructose
- glucose syrup
- inverted liquid sugar
- inverted liquid sugar syrup
- caramel (it means the product obtained by controlled heating of saccharose without the addition of bases, mineral acids or other chemical additives).
- Honey
- carob sugar
- other glucidic substances having similar effect to that of products listed above.

B)

- other sweeteners having similar effect to that of products listed above, in accordance with the regulations of producing and consumer countries.

Recommendation of the OIV:

- aromatised wines: admitted for substances listed at paragraph A

- Beverages based on vitivinicultural products and wine-based beverages: admitted for substances listed at paragraphs A and B.