

# COMPENDIUM OF INTERNATIONAL METHODS OF WINE AND MUST ANALYSIS

## Maximum acceptable

### **OIV-MA-C1-01 Maximum acceptable limits of various substances contained in wine (2019 issue)**

Citric acid:	1 g/L
Volatile acidity:	20 milliequivalents/L The volatile acidity of various specially fortified old wines (wines subject to special legislation and controlled by the government) may exceed this limit.
Arsenic:	0.2 mg/L
Boron:	80 mg/L (expressed as boric acid)
Bromine:	1 mg/L (limit exceeded by way of exception in wines from certain vineyards with a brackish subsoil).
Cadmium:	0.01 mg/L
Copper: (OIV-OENO 434-2011)	1 mg/L 2 mg/L for liqueur wines produced from unfermented or slightly fermented grape must
Diethylene glycol:	□ 10 mg/L, to the quantification limit
Malvidol diglucoside:	15 mg/L (determined by the quantitative method diglucoside described in the Compendium)
Silver	< 0.1 mg/L

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Total sulfur dioxide at the time of sale to the consumer: (oen 9/98)

- 150 mg/L for red wines containing a maximum of 4 g/L of reducing substances.
- 200 mg/L for white and rosé wines containing a maximum of 4 g/L of reducing substances.
- 300 mg/L: red, rosé and white wines containing more than 4 g/L of reducing substances.
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- 400 mg/L: in exceptional cases some sweet white wines.

Ethanediol /Ethylene glycol:          □ 10 mg/L

Fluoride: (OENO 8/91)          1 mg/L except for wines coming from vineyards treated in conformity with national law, with cryolite in which case, the level of fluoride must not exceed 3 mg/L.

Methanol:                          400 mg/L for red wines  
(OENO 19/2004)                  250 mg/L for white and rosé wines

Ochratoxin A :                      2 µg/L (for wines obtained as from the 2005 harvest)  
(CST 1/2002)

Lead: (OIV-OENO                  0.10 mg/L for wine, produced starting from the 2019  
638-2019)                          harvest year  
   0.15 mg/L for liqueur wines, produced starting from the  
   2019 harvest year[1]

Propan-1,2-diol/propylene glycol          Still wines : = 150 mg/L  
(OENO 20/2003)                  Sparkling wines : = 300 mg/L

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Excess sodium: (OENO 09/2007)	80 mg/L
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Sulfates: (expressed as potassium sulfate)	1 g/L	<input type="checkbox"/>	1.5 g/L
	However this limit is raised to:	<input type="checkbox"/>	
	- for wines which have undergone a maturing period in casks for at least 2 years	<input type="checkbox"/>	
	- for sweetened wines	<input type="checkbox"/>	
	- for wines obtained by the addition to the musts or wine of alcohol or potable spirit	<input type="checkbox"/>	
		<input type="checkbox"/>	
	- for wines with added concentrated musts	<input type="checkbox"/>	2.0 g/L
	- for naturally sweet wines	<input type="checkbox"/>	
	- for wines obtained under a film "sous voile"	<input type="checkbox"/>	2.5 g/L
		<input type="checkbox"/>	

Zinc	5 mg/L
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[1] For liqueur wines subject to extended periods of aging, the applicable limit is that in force at the time of their production.