

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)

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|--------------------------------|---|
| 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"/> | |

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| 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.