

### **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

# INTERNATIONAL CODE OF OENOLOGICAL PRACTICES

## Sweetening

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