OIV-MA-C1-01 Maximum acceptable limits of various substances caontained 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

Maximum acceptable

Total sulfur dioxide at the time of sale to the consumer: (oeno 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. • • 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: (OENO 19/2004)	400 mg/L for red wines 250 mg/L for white and rosé wines

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

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

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

Maximum acceptable

Excess sodium: (OENO 09/2007)	80 mg/L		

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

Zinc	5 mg/L

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