

### **II.2.1.3.1.1 Calcium sulfate**

**Classification:**

Calcium sulphate: additive

**Definition:**

Addition of calcium sulphate ( $\text{CaSO}_4 \cdot 2\text{H}_2\text{O}$ ) to the must prior to fermentation in combination with tartaric acid for the elaboration of liqueur wines.

**Objective:**

- a) Produce balanced liqueur wines from the gustatory point of view;
- b) Favour a good biological evolution and good storage of liqueur wine;
- c) Remedy insufficient natural acidity of liqueur wines caused by:
  - climatic conditions in the viticulture region,
  - oenological practices which lead to a decrease in natural acidity

**Prescriptions:**

- a) The use of calcium sulfate is used in combination with lower tartaric acid level
- b) It is suggested to make laboratory preliminary tests to calculate the doses of calcium sulfate and tartaric acid needed to reduce the pH required;
- c) The dose must not exceed 2 g/L of calcium sulfate because it allows to reach the adequate pH 3.2 in the winemaking of these musts and to obtain equilibrated wines even in years of adverse weather conditions;
- d) The residual level of sulfates in wines must not exceed the OIV limit;
- e) The practice should not be done to conceal fraud;
- f) Chemical acidification and chemical de-acidification are mutually exclusive;
- g) Calcium sulfate used must comply with the prescription of the International Oenological Codex standards.

**Recommendation of the OIV:**

Admitted only for liqueur wines