



2022

ACTIVITY

REPORT



*OIV*



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EDITORIAL BY THE  
OIV PRESIDENT,  
LUIGI MOIO

Dear friends and scientific experts, in these difficult years, the activities of the OIV have continued regularly with the help of modern remote communication systems and it was precisely in this period that several fundamental choices were made for the future of the OIV.

The most important is certainly the decision of transferring the headquarters from Paris to Dijon, voted unanimously by all the OIV Member States. A process that took place very quickly, so much so that the entire OIV staff, partly renewed in skills and with new energy and new enthusiasm, has already settled in Dijon in temporary offices, where it is fully operational, awaiting the completion of the renovation of the Bouchu d'Esterno hotel, definitive seat of the OIV.

From 10 to 21 May 2022, we finally all met again in person. The scientific experts of the 48 member countries gathered in Dijon to participate in the scientific work meetings. All of them greatly appreciated the tranquility of city, the beautiful halls and audience rooms that hosted the encounters, many aspects that improved the exchanges and the deepening of the scientific issues discussed during the meetings.

Another important meeting that has come back to its usual format is the OIV Awards Ceremony, twice postponed due to the pandemic. This year the remarkable event took place at the Cité du Vin in Bordeaux with a high number of participants.

The most long-awaited event of our activities longing to be celebrated in person was the 43<sup>rd</sup> World Congress of Vine and Wine. The days spent in Rosarito, Baja California, from 31 October to 4 November, were very important and of great significance for the entire scientific community of the OIV. It is worth mentioning that our last Congress was held in Geneva in July 2019, creating a three-year gap due to the pandemic! A long time during which many turbulences were stirred in part by the serious health crisis caused by Covid-19: the economic crisis, relentless inflation and the difficult procurement of raw materials caused by the conflict in Eastern Europe.

For these and other reasons, of which we are all aware, it was by no means easy to organise this Congress and many of the merits of this restart go to the organisers and to Mexico, the host country.

On the occasion of the opening speech of our congress in Mexico, I wanted to make everyone aware of a very delicate aspect that risks damaging the image of wine up to its very dangerous delegitimisation. A point that is part of an historical debate, which in recent actions of the World Health Organization (WHO) has been linked to the word cancer.

A confusing and not very clear design which, especially in Europe, but also in many other countries of the world, an emerging school of thought is accusing wine of being harmful to the human health like any other alcoholic beverage. Instead, it is necessary to distinguish wine from the rest forcefully and in every place, even though there is, of course, a presence of alcohol in it too. Wine, as I often remember, is a mono-ingredient product and all the components necessary to produce it are in harmony within the bunch of grapes and the alcohol is formed naturally during fermentation reaching not excessively high levels, in fact about 85-86% of the wine's content is water. Therefore, as a drink that contains alcohol it is unique, for the way it is obtained, for the strong ties with the territories of origin of which it is a formidable ambassador, for the way it is consumed, in combination with meals, for the culture and for the strong traditions associated with it.

It is obviously necessary to distinguish abuse from responsible consumption. This is a concept that cannot be understood if education processes are not undertaken for those who approach the drink. Perhaps for historically producing countries, consumption has usually a good reputation because wine and vineyard are part of a high cultural tradition. But in general, and for many other countries it is necessary to activate training and education programs about wine that make people understand the relevant cultural value of this product,

supporting responsible consumption especially during meals and within a healthy lifestyle. When having to choose a bottle of wine, it is necessary to have first, a very precise information about the food with which it will be paired and to start a series of reflections involving: memories, geography, places, perfume, variety of grapes, the composition of the soils and their exposure, and many other factors that make that wine and the moment in which it is tasted unique. Consequently, wine can assume the role of an educational medium. These peculiarities of the wine completely differentiate it from any other alcoholic beverage.

The OIV, as many of us know, is the result of a long scientific and diplomatic history. In 2024 we will celebrate the 100<sup>th</sup> anniversary of its foundation. And since its birth, November 29, 1924, the main mission of this important intergovernmental organisation, whose character is absolutely scientific, has always been to defend the integrity of wine and its strong link to the infinite production territories, preserving its diversity and communicating its extremely high historical and cultural value.

In the light of the new scenarios ahead, the action of the OIV and of all the Member States must be even more attentive and determined in protecting and preserving the uniqueness of wine, as a drink symbol of conviviality and models of healthy life, opposing in a firm and unitary way actions that can lead to its unjust and inopportune delegitimisation.

**Luigi Moio**



PRESENTATION  
BY PAU ROCA,  
OIV DIRECTOR GENERAL

Dear Friends of the Vine and Wine world,

What a year 2022 has been! After the long and slow exit of the Pandemic, we are happy and satisfied to have worked all year long at full speed and centred in regaining the in-person activities we had lost, while adopting hybrid manners that are now the new normal. This report summarises some of the highlights of the various activities conducted by the Organisation in 2022.

As usual, and following the mandate of our founding treaty, we have continuously worked to be recognised as the world reference in our subjects, and therefore, to extend our reach as far as possible. You will read in these pages about the joining of new Members States, Observers, MoU's (Memorandums of Understanding) and partnerships with different institutions. We have also reinforced our work with other International Organisations and developed new communication tools and cultural programs.

At the core of this Activity Report, you will find a brief presentation of the organisation's scientific production of 2022: 35 new OIV resolutions have been adopted. This is the result of hard dedication and effort of our experts' international network. Counting with the rigorous work of the secretariat – which has new faces this year – and the unanimous support of our Member States. Through this work, we provide solid standards and good practices for our sector, maintaining its expansion towards new horizons and transparency for producers and consumers.

To conclude I would like to highlight what I consider to be two milestones of this 2022 for the OIV and that I personally believe we should all be proud.

Firstly, the effective moving of the OIV Headquarters to Dijon, after 98 years in Paris, following the decision of the General Assembly in 2021. The works of renovation are launched and our future home, the Hôtel Bouchu d'Esterno, will go through a deep transformation, as our teams have done facing this new era. Secondly, the 43<sup>rd</sup> World Congress of Vine and Wine held in Baja California, Mexico. This Congress -the first after three years of pandemic- was not only a magnificent opportunity to meet again with our international community, but also the biggest Congress in terms of attendance in the OIV history.

I truly hope you will feel through the lecture of these pages the same vibrant energy we felt all along 2022. Good reading!

**Pau Roca**



## Dijon welcomes the OIV

After the unanimous decision taken in October 2021 by the Member States of the OIV to transfer the headquarters of the OIV to Dijon, the first stage of the physical move of the General Secretariat of the Organisation has enabled a partially renewed team to settle in the capital of the Dukes of Burgundy.

The new office was set for the next two years in the newly inaugurated “Cité Internationale de la Gastronomie et du Vin” in Dijon. Part of this recently inaugurated complex was proposed by the City Council of Dijon while the works to renovate the definitive headquarters in the Hôtel Bouchu d’Esterno are underway. The works are expected to take two years.

### The Hôtel Bouchu project has been launched

While the city of Dijon has already made available to the OIV the premises of the former Dijon Academy (Salle des Actes of the Hôtel Despringles), it has also managed the launch of work on the Hôtel Bouchu, which will house the definitive headquarters of the OIV in July 2024 on the occasion of the Organisation’s centenary. Working closely with the OIV, which defined the desired programme of works and improvements, the City of Dijon carried out the necessary formalities to select

the construction company, the architects and the design offices, which led to the French government issuing the permits necessary for the complete renovation of this jewel of Dijon’s heritage at the end of 2022.

Eighteen months of work will therefore be required to rehabilitate, bring up to standard and adapt these historical premises to the needs of the OIV, including the creation of an auditorium for the meetings, whether hybrid or face-to-face.

The constructors in the Hotel Bouchu d’Esterno started the construction on the 12<sup>th</sup> of December 2022.



Hôtel Bouchu d’Esterno

## A renewed Secretariat based in Dijon

On the basis of decisions taken in October 2021 and May 2022, the OIV was able to move its Secretariat into renovated and functional premises in the heart of the Cité Internationale de la Gastronomie et du Vin at the beginning of September. This first stage in the transfer of the headquarters was accompanied by more than two-thirds of the members of the General Secretariat, which also integrated new skills to rejuvenate a motivated team and diversify it both in terms of geographical origin and academic qualifications or previous experience.

This relocation of the offices has boosted new employees' recruitments ; **Neslihan Ivit**, the



new head of the Oenology Unit in substitution of Guido Baldeschi.

She has a Bachelor of Science in Food Engineering Honours Graduate in the Middle East University of Ankara and a Master of Science of Viticulture and Oenology in Montpellier SupAgro, Bordeaux Science Agro & the Universidad Politécnica de Madrid.



**Marcos Araujo**, who is a doctor in Social Psychology by the Aix-Marseille-University-France and Agribusiness by the Federal University of Rio Grande do Sul. He has a bachelor's in advertising and is the new head of the Health and Safety Unit, replacing Barbara Iasiello.



**Enrico Battiston**, PhD in plant pathology by the University of Florence (Italy) and in plant physiology at the University of Reims Champagne-Ardenne (France). He is the new head of the Viticulture unit. Alejandro Fuentes, who oversaw Viticulture, has replaced Tatiana Svinartchuk over the Economy and Law unit.



**Maho Nakagawa** is the new data officer who worked in the field of environmental and ecological economics at the University of Strasbourg in France and Brandenburg University of Technology in Germany.



**Mina Golubovic** is an international jurist by the Paris Panthéon-Assas University and the new secretary of the scientific and technical department and in charge of the relations with the experts.



**Mélanie Juillard** is the Director General's Secretary, with a trilingual secretariat skills diploma she has worked at the European Space Agency (ESA) and the European Organisation for the exploitation of meteorological satellites (EUMETSAT).

## Amendment of the Treaty

The General Assembly of OIV Member States in May 2022 amended the OIV's founding treaty and established Dijon as the new headquarters city. A necessary legal and formal modification, currently subject to national ratifications that certain States such as Russia, Spain and New Zealand have already validated.



## New Website

The unveiling of a new website marked a milestone in the five-year strategic plan for the digitalisation of the vine and wine sector. As an international organisation of scientific and technical nature, the OIV aims to inspire and provide guidance to all stakeholders, and ensure that such a transition is modern, smooth, inclusive and benefits the whole sector with an equal measure, whether it is the industry, consumers, or governments.









Therefore, this year the new website makes easier the search of any information related to the vine and wine world, such as global wine production statistics, resolutions and grape varieties compendiums. The new website displays a more modern outlook with a video on the homepage showing the different areas of the world where vines can be found, with its land and its people. We have also divided our different areas according to **Who we are**, **What we do** and **What we offer**.



Scan the QR code to  
check our new website



## What's new ?

-  A very powerful statistics page allowing the user to visualise all the wine-related data per country, with automatic graphics and rankings.
-  A much more specific search bar which gives the user the possibility of navigating faster through the different scientific documents and resolutions.
-  Direct access to the Digital Work Space for all the experts and the scientific community.
-  Easier applications to the different events such as the Ampelographic Course, the OIV Awards, Press Conference and the Master of Science in Wine Management.
-  More transparent about the structures that compose the organisation with the information about all the procedures easier to find.
-  Russian, our 6<sup>th</sup> official language adopted in the 19<sup>th</sup> General Assembly by our Member States, is now available on the new webpage.
-  The OIV agents more reachable than ever. Do you have a question about a new resolution? Do you need a reliable opinion from one of our experts and lawmakers? Send us your question directly in **Contact us**.
-  OIV Social Media accounts at hand: share content with us or stay up to date about our actions and publications thanks to the social media buttons.



## Ukraine, 49<sup>th</sup> Member State

The 30<sup>th</sup> of October 2022 marked the return of Ukraine to the International Organisation of Vine and Wine, raising the number of Member States to 49.

Ukraine was an active member of the OIV from 1997 to 2008. As signatory of the Agreement of 3<sup>rd</sup> April 2001, the country has demanded its reintegration by the OIV by ratifying the Agreement on September 30<sup>th</sup>. This procedure comes into force the 30<sup>th</sup> day following the deposit of this instrument by this State.

Ukraine has a vineyard surface area of 41 800 hectares, ranking the 31<sup>st</sup> country in the world and in 2021 produced 660 000 wine hectolitres. Its consumption rates increased slightly until the burst of war in 2022.

By becoming a member of the OIV, Ukraine will benefit from the information, cooperation, and services of a network of around 1000 experts. These links enable Ukraine to take part in the fundamental decisions concerning the evolution of the sector and to raise its voice by becoming one of the 49<sup>th</sup> decision-makers in such an important area. The cooperation of Member States within the OIV is a key factor for better communication, more effective legislation, and therefore more transparent and fruitful trade in the vitivincultural sector.



Volodymyr Pechko, Head of the Ukrainian delegation  
and Natalia Burlachenko, Ukrainian delegate

## New Observers

### The State of Texas, USA

The State of Texas was accepted as new OIV observer during the 19<sup>th</sup> General Assembly in May, held in Dijon for the first time. By joining the organisation as observers, Texas aspires to enter the rich network of experts from all around the globe. “We come to the OIV to learn from the best practices and the experiences of great countries of the world of vine and wine. Texas has lots of ideas and initiatives to share with the world”, said the deputy commissioner of agriculture of Texas in his speech, Jason Fearneyhough. As a proof, the State shares the challenges identified by the OIV in Climate Change and Digitalisation.

With 2363 ha of vines, the state of Texas accounts for about 1% of the surface area under vines in the USA. With a production of 6441 tonnes of wine grapes, wine production in Texas is estimated to be 48.8 khl, which is 0.2% of USA's total wine production. Of this total, Texas produces 31% white wines and 69% red wines.



Jason Fearneyhough, deputy commissioner of Agriculture of Texas and Pau Roca, OIV DG, signing the Observers Agreement in Austin, Texas, on September 1<sup>st</sup> 2022



### Wine Origins Alliance

They are an alliance of wine regions across the world with its headquarters in Washington DC, USA. They include 31 winery and grape-growing organisations in 11 countries and their aim is to protect the wine place and origin.



They have joined OIV on November the 2<sup>nd</sup> during the Congress in Mexico. By becoming an observer, Wine Origins Alliance provides new voices, from a regional perspective and from different corners of the world, that will complement our work to become even more universal.

The Wine Origins Alliance began on July 26 of 2005, when eight wine regions signed the Joint Declaration to Protect Wine Place & Origin in Napa Valley, California. The Declaration, a set of principles aimed at educating consumers and policymakers about the importance of location of winemaking. The global coalition has now grown to 31 members in 11 countries spanning North America, Europe, Africa, Asia and Australia.



## Observer status at COP27 by UNFCCC

The United Nations for Climate Change Conference (UNFCCC), granted in November 2022 the Observer status to the International Organisation of Vine and Wine during the 27<sup>th</sup> Conference of Parties in Sharm el-Sheikh.

The OIV presented in the Mediterranean Pavilion alongside the International Center for Advanced Mediterranean Agronomic Studies (CIHEAM) and held various work meetings with the FAO, the World Farmers Organisation and experts from all around the world.

The OIV participated among 145 other Intergovernmental Organisations and more than 1400 NGOs. More than 35 000 people attended the conference.

“Viticultors have been fully affected over the last 40 years by the acceleration of climate change. While some areas are on the edge of desertification, others are having new conditions for vine cultivation. But disruption of meteorological events is causing damages in a more frequent sequence”, pointed out the Director General in his speech.

## Partnerships with FAO and WHO

The partnership between OIV and FAO (The Food and Agriculture Organization) is one of the oldest in the international organisation's history and dates to 1948. Since then, we started working side by side to develop world standards for the agricultural sector.

It is in cooperation with the FAO that the OIV draws up world statistics on the wine sector relating to areas, production, trade and consumption which are also used by the WHO (World Health Organization).

The OIV teams up with Codex Alimentarius as an observer of this joint committee established by WHO and FAO to define internationally adopted food standards and related texts presented in a uniform manner. These food standards and related texts aim at protecting consumers' health and ensuring fair practices in the food trade. The OIV participates actively in several codex committees like the Food Additives, Contaminants, Methods of Analysis or Fresh Fruits contributing with its scientific expertise.

The OIV took part in May in the conference: “Vision for the Future: Transition to Digital Agriculture” celebrated in Baku, Azerbaijan, organised by the FAO. It brought together various relevant stakeholders in agricultural and digital rural transformation.

Looking into the future, both organisms continue to team up, working together towards the modernisation of the sector through digital transformation: data access, standardisation Blockchain traceability and E-certificates.



Inam Karimov, Minister of Agriculture of Azerbaijan, and OIV DG Pau Roca at the Conference «Vision for the Future: Transition to Digital Agriculture» celebrated in Baku

## **Digitalisation of the vine and wine sector**

### **Categorisation and codification of OIV resolutions, codes, and technical documents**

According to the organisation's digitalisation objectives established in the Strategic Plan, this project aims to classify and establish a system of relationships across all OIV resolutions, codes, and technical documents in order to allow users to better consult, analyse and download this large amount of precious information through a user-friendly platform integrated in the OIV website.

#### **Databases**

A new system of data visualisations that includes dashboards and infographics has been included in the new website to make the dissemination of data more meaningful and impactful.

### **Digitisation of the library and the archives of the OIV**

Moving from a paper format to a digital format will allow the creation of an online interdisciplinary research tool for the scientific community and at the same time will ensure preservation of the OIV historical scientific and technical heritage.

### **OIV App**

The OIV App is used for OIV public events such as press conferences and the OIV Congresses. The App, available in the Apple Store and Play Store, was the main channel of information during the Congress in Mexico. It has been decided to subscribe to this app also for 2023 as it is user friendly, it is easy to share contents with the users, it offers a high-quality streaming, and it is interactive.

### **TMO and Digital Change Management**

The Transformation Management Office (TMO) is a team of consultants that supports the Secretariat in better managing and coordinating the different projects included in the Digital Transformation Plan (DTP). The Digital Change Management is a programme whose objective is to facilitate and promote the adoption of all the new tools and platforms that have been developed within the framework of the DTP. Within such a programme, a set of trainings in various formats (such as instructional videos, users' guidelines, infographics, etc.) have been developed.

### **Codified files**

The codification process has made good progress during this year, with two fundamental points: first, a draft resolution was presented proposing the withdrawal of 376 resolutions that are no longer relevant. The OIV Secretariat has also begun an analysis of 466 resolutions to determine their relevance.

Second, with the project of the new OIV website, all the codified files are available, presenting an important progress for the scientists and scholars checking the state of the OIV law on oenological questions: oenological practices, monographs, methods of analysis.



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**43 WORLD CONGRESS**  
**OF VINE**  
**AND WINE**  
 .....  
**MEXICO**  
 BAJA CALIFORNIA

## 43<sup>rd</sup> World Wine Congress in Mexico

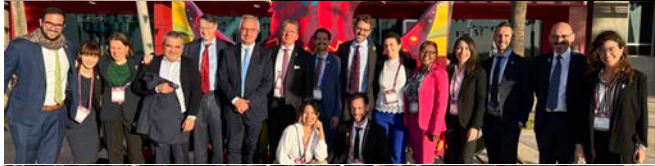
The 43<sup>rd</sup> World Congress of Vine and Wine held in November in Mexico was the first to be celebrated after two years of pandemic. According to the numbers gathered by the organisation, we can confirm that it was one of the congresses with most attendance of the OIV history. Over the first three days, an average of 2700 people attended the Congress daily.

Some of the big numbers of the Congress:

- 37 participant countries
- 160 communications
- 117 Posters
- 2000000 USD of investment

11 Mexican media and 6 international media attended the Congress and the OIV DG, Pau Roca, gave 20 interviews about what was at stake at the event. The main headlines pointed towards how climate change and the Russia-Ukraine war is hitting the global wine industry. The world media that covered the event had a potential audience reach of 449 million people.

During the opening ceremony, the OIV held the autumn conference “First Estimates of the World Wine Production of 2022” which followed the master conferences. The second and third day were consecrated to the different commission meetings. Thursday the 3<sup>rd</sup> of November was dedicated to 17 technical visits on the field. Monte Xanic property in Valle del Guadalupe was chosen to understand the smoke taint phenomenon and how the winery copes with the issue. The experts visited the Clos de Tres Cantos winery, known for their responsible use of water resources and Bruma, where they produce wine with minimal intervention. Finally, the 5<sup>th</sup> day ended the Congress with the 20<sup>th</sup> General Assembly.





## 20<sup>th</sup> General Assembly

The 20<sup>th</sup> General Assembly which took place on Friday 4<sup>th</sup> of November in the Pedro Domecq winery in Valle de Guadalupe, Mexico, approved 35 resolutions:

The **Oenology commission** passed 24 resolutions on the diverse topics such as oenological practices and substances, including use of selective plant fibres, oenological tannins, gum arabic, yeast mannoproteins among others. Moreover, three substances were classified as additives or processing aids, depending on their function. It's important to highlight the new code of good winemaking practices intended to prevent or limit the alteration of wines by *Brettanomyces bruxellensis*. Finally, several resolutions concerning new methods of analysis were also approved by the Assembly.

The **Health and Safety unit** updated several resolutions aiming at the reduction of potentially allergenic residues. Similarly, the OIV has updated the code of good practices for the fining of wines to be applied for the use of fining agents of protein origin with allergenic potential. About health, the commission has adopted recommendations for the dissemination of information on wine consumption.

The **Viticulture Unit** established the definition of functional biodiversity in the vineyard. The group of experts has been working on this resolution since 2018. Finally, the commission updated the recommendations on plant herbicides use.



### Decisions concerning viticulture and the environment

- **OIV general principles for carbon footprint reporting** for companies/organisations and products in the wine sector (**Resolution OIV-CST 503H-2022**). The objective of this document is to provide guidance for performing, evaluating and revising the reporting of greenhouse gas calculation results under the OIV Protocol for the wine sector. A general framework addressing the requirements and options for communicating the carbon footprint of products is provided in this document. Indeed, the provision of standardised criteria for carbon footprint communication is necessary to ensure the accuracy and reliability of information provided to consumers, as well as to minimise the number of potentially confusing statements and labels.
- **A definition and recommendations concerning functional biodiversity in the vineyard (Resolution OIV-VITI 677-2022)**. In particular, the OIV recommends supporting the development and promotion of the functional biodiversity approach and its adoption in vineyard agro-ecosystems as an important tool for sustainability in the wine sector and encouraging the implementation of public policy measures to promote functional biodiversity in vineyard agro-ecosystems. The recommendations aim in particular to i) promote targeted actions to identify, inventory and conserve existing biodiversity in and around vineyards ii) to identify the effects of functional biodiversity on the landscape and terroir in and around vineyards, with social, environmental and economic impact.
- **Guidelines for the Harmonisation of Methods and Criteria for the Exchange of Viticultural Plant Material - Phytosanitary and Genetic Aspects (Resolution OIV-VITI 565-2022)**. The main objective of these guidelines is to define principles and practices to guarantee and preserve the genetic quality and the initial phytosanitary level of the plants in all stages of vegetative propagation. In addition, these guidelines consider and recommend minimum requirements for the exchange of plant material for each type of vine variety and may also facilitate international agreements between producers and importers of vine plant material.



- **OIV recommendations on alternatives to the use of herbicides in vineyards (Resolution OIV-VITI 705-2022).** For the OIV, it is important to launch or develop actions to study the feasibility of the transition to alternative practices to weed control in the vineyard. Furthermore, these recommendations mention different actions to be undertaken to encourage alternative products and/or viticultural practices in order to promote the sector's sustainability objectives, in particular those directly related to sustainable soil management.

- **The definitions of grape nectar and carbonated grape nectar (Resolution OIV-VITI 678A-2022).** Grape nectar is defined as a non-fermented beverage for direct consumption for which certain specifications are given and which must contain a minimum quantity of 50% grape juice and/or grape puree. In the case of carbonated grape nectar, this drink has carbon dioxide added.

#### Decisions concerning oenological practices

Several resolutions concerning new oenological practices will complete the OIV's International Code of Oenological Practices.

The classification as additives or processing aids of various compounds already accepted by the OIV, in particular:

- **The classification of carbon dioxide as an additive or processing aid according to the oenological objective considered (Resolution OIV-OENO 567B2-2022).**

- **The classification of skimmed milk as a processing aid, given that skimmed milk is a foodstuff used in oenology as a processing aid (Resolution OIV-OENO 567C1-2022).**

- **Furthermore, the OIV considered that according to the legislation, DMDC is considered as an additive in certain countries whereas in others it is considered as a processing aid (Resolution OIV-OENO 567B4-2022).**

- **Updating the use of selective plant fibres in musts (Resolution OIV-OENO 684B-2022) and wines (Resolution OIV-OENO 684A-2022)** in order to i) reduce the content of ochratoxin A in wines; ii) reduce the number and content of residues of phytosanitary products in wines. For wines, the recommended dose is to be determined according to the filtration technique used and does not exceed the dose of 1.5 kg/m<sup>2</sup> of filtering surface and 200 g/hL. For musts, the dose to be used is determined according to the must and the content of molecules to be adsorbed and does not exceed 200 g/hL.

- **The relative modification of the current limit for the treatment of wines with gum arabic** by stipulating that the dose to be used may not exceed 0.8 g/L for red liqueur wines and 0.3 g/L for other wines (**Resolution OIV-OENO 689-2022**).

- **The deletion from the International Code of Oenological Practices of the oenological treatment with silver chloride and also the deletion from the International Oenological Codex of the monograph COEI-1-CHLARG, concerning silver chloride (Resolution OIV-OENO 707-2022).**

- **The modification of the oenological practice relating to flotation by specifying that clarification** may be carried out either in the absence of air using nitrogen or argon, or with compressed air to favour the oxidation of oxidisable compounds and make the colour of the wine more stable (**Resolution OIV-OENO 708-2022**).

- **The adoption of a new code of good winemaking practices** intended to prevent or limit the alteration of wines by *brettanomyces bruxellensis* (**Resolution OIV-OENO 686-2022**). This code sets out all possible interventions in the vineyard, during the harvest and in the cellar to limit the development of *brettanomyces bruxellensis*.

### Decisions on specifications for oenological products

The following monographs complement the International Oenological Codex, in particular:

- **The general principles to be taken into account in the evaluation of oenological practices and substances in oenological products (Resolution OIV-OENO 602-2022).** According to these principles, the oenological practices and substances recommended and published by the OIV should only be used for the purposes described and, in the manner, described to serve as a reference for good manufacturing practices.
- Furthermore, **the OIV recommends maximum numerical doses for the use of oenological substances, with an acceptable daily intake (ADI).** The OIV also recommends numerical limits for the best use of the technological function and/or for quality purposes, based on experimental data analysed by its own experts. In the absence of a numerical limit set by the OIV, it then recommends that oenological substances be used at levels established for good manufacturing practice (GMP), corresponding to the lowest possible level required to perform the required technological function.
- **The update of the general monograph on tannins (Resolution OIV-OENO 624-2022).** Tannins are divided into two classes according to the nature of the monomeric units that characterise them: hydrolysable tannins and condensed tannins or proanthocyanidic tannins. In addition, detailed specifications accompany this monograph.
- **The specific monograph on oenological tannins containing procyanidins / prodelphinidins (Resolution OIV-OENO 675A-2022).** Procyanidins / prodelphinidins are a subclass of condensed tannins (or proanthocyanidins). This subclass includes tannins from grapes, skins and seeds of *Vitis vinifera*.

### Decisions on specifications for oenological products

- **The specific monograph on oenological tannins containing ellagitannins (Resolution OIV-OENO 675B-2022).** Ellagitannins are a subclass of hydrolysable tannins. Included in this subclass are tannins from chestnut and oak wood.

**The specific monograph on preparations containing gallo tannins (Resolution OIV-OENO 675C-2022).** Gallic tannins or gallotannins are a subclass of hydrolysable tannins. Included in this subclass are tannins from oak (and chestnut) galls and from the pods of Tara (*Caesalpinia spinosa*).

- **The specific monograph on oenological tannins containing profisetinidins / prorobitinidins (OIV-OENO Resolution 675D-2022).** Profisetinidins / prorobitenidins are a subclass of condensed tannins (or proanthocyanidins). Included in this subclass are tannins from quebracho and acacia spp.
- **The update of the monograph on yeast extracts containing mannoproteins (Resolution OIV-OENO 674-2022).** This amendment concerns the addition of a specification on the insoluble dry matter content. A method for determining the percentage of insoluble dry matter is included in this monograph.
- **Powdered cellulose is a food grade cellulose (Resolution OIV-OENO 681-2022).** It plays a role of «support» in clarified fermentation media; it allows a better «degassing» of carbon dioxide at the beginning of alcoholic fermentation, thus shortens the lag phase. It increases the fermentability of the juice.

### Decisions concerning methods of analysis

At this same session, new methods of analysis will be added to the OIV's analytical corpus. These are in particular:

- **The OIV opinion on dry extract**, which stipulates that the sole measurement of total dry extract, total dry matter, dry extract without sugar or residual extract is not sufficient for the detection of possible fraud (**Resolution OIV-OENO 668-2022**).
- **The method for the determination of ochratoxin A in grape juice, reconstituted grape juice, concentrated grape juice and grape nectar** after passage through an immunoaffinity column and high-performance liquid chromatography with fluorimetric detection (**Resolution OIV-OENO 662A-2022**). This method uses an immunoaffinity column and high-performance liquid chromatography (HPLC). OTA is eluted with methanol and quantified by reverse phase HPLC with fluorometric detection.
- **The method for the determination of volatile acidity in grape juice, reconstituted grape juice, concentrated grape juice and grape nectar** (**Resolution OIV-OENO 662C-2022**). The principle of this method is that the volatile acids are separated from the grape juice, reconstituted grape juice, concentrated grape juice and grape nectar by steam distillation and then titrated with the sodium hydroxide solution of known concentration.

- **The method for determining the  $^{18}\text{O}/^{16}\text{O}$  isotopic ratio of water in grape juice** (**Resolution OIV-OENO 662H-2022**). This method is based on equilibration between  $\text{CO}_2$  and water in grape juice. After equilibration, the carbon dioxide in the gaseous state is used for analysis by isotope ratio mass spectrometry (IRMS), where the  $^{18}\text{O}/^{16}\text{O}$  isotope ratio is determined in the equilibrated  $\text{CO}_2$ .
- **The method for the determination of sweeteners in white wine and white wine-based beverages** (**OIV-OENO Resolution 665-2022**). This method allows the determination of five artificial sweeteners (Acesulfame-K, Aspartame, Saccharin, Sodium Cyclamate, Sucralose) in white wine (and white wine-based beverages). The five sweeteners are analysed by high performance liquid chromatography coupled to a diode array detector and a charged aerosol detector arranged in series (**HPLC/UV-CAD**).
- **The modification of the OIV method on chromatic characteristics** by introducing an annex relating to the operating instructions for the determination of chromatic characteristics applicable to red wine with a high concentration of colouring pigments, to must and to must containing a high level of sulphur dioxide (**Resolution OIV-OENO 667-2022**). The principle is based on a spectrophotometric method by which the chromatic characteristics are, by convention, the intensity of the colour, given by the sum of the absorbances, and the hue, expressed as the ratio between the absorbance at 420 nm and the absorbance at 520 nm.
- **The update of the OIV method on the quantification of total nitrogen according to the Dumas method** (**OIV-OENO Resolution 683-2022**). This method applies to the analysis of total nitrogen in musts and wines up to 1000 mg/L. The analysis of total nitrogen consists of a total combustion of the matrix under oxygen at a temperature higher than 900°C, followed by a complementary oxidation. The nitrogen oxides are then reduced to nitrogen, which is quantified using a thermo-conductive detector.

### Decision on Economy and Law

The OIV has adopted the update of article 3.1.9 «Medals and distinctions» of the OIV International Standard for the labelling of wines (Resolution OIV-ECO 685-2022). The main modifications are intended to allow wines without a geographical indication or appellation of origin to take part in competitions, and that medals and awards received by an individual wine bear the name of the competition and the year of award.

### Decisions on Safety and Health

- The OIV has updated the resolution on «Criteria for methods of quantification of potentially allergenic fining protein residues in wine» by keeping a detection limit of 0.25 mg/L and a quantification limit of 0.5mg/L for caseinates, ovalbumin, isinglass, and lysozyme (Resolution OIV-SECSAN 709-2022). It is also recognised that no specific method has been defined for the determination of fining proteins in wine and that several ELISA methods are already available and applicable.

- Similarly, the OIV has updated the code of good practice for the fining of wines to be applied for the use of fining agents of protein origin with allergenic potential by specifying that if the usual analytical methods for food allergens do not detect any allergenic protein in the wine, then it can be considered that no residue above the detection limit is present (Resolution OIV-SECSAN 710-2022). However, the choice of the analytical method to be applied and the relative limits of detection and quantification is the responsibility of the producer. If a national/supranational limit exists, it is recommended that Member States and producers use the criteria suggested by the OIV.

- The OIV has, based on the new toxicological evaluation of arsenic in foodstuffs, reduced the arsenic limit in wine from 0.2 mg/L to 0.1 mg/L for wine produced from the 2023 harvest onwards (Resolution OIV-SECSAN 701-2022).

- Regarding health, the OIV has adopted recommendations for the dissemination of information on wine consumption (Resolution OIV-SECSAN 679-2022). Thus, the OIV, based on work at international level, recommends that communication directed at wine consumers should contain certain information adapted to the occasions of consumption and to certain target populations, and also recognises that further research is necessary, particularly on certain subjects.

- Finally, the OIV has adopted recommendations on the evaluation/appraisal and communication of epidemiological studies on the consumption of grapes, wine, and other wine products (Resolution OIV-SECSAN 711-2022). The OIV recommends that certain criteria be taken into consideration in the evaluation/assessment and communication of epidemiological studies on the consumption of grapes, wine, and other wine products. Similarly, an assessment of the risk of bias should be carried out in accordance with the well-known guidelines for conducting studies. Finally, the OIV recommends that certain criteria be taken into account for any communication relating to epidemiological studies on the consumption of grapes, wine and other wine products.



## International Ampelographic course in Montpellier

The 2<sup>nd</sup> ampelographic course organised by the OIV took place in Montpellier, France from the 27<sup>th</sup> of June to Friday 1<sup>st</sup> of July of 2022.

The course allowed participants to acquire in-depth knowledge in the identification and understanding of vine varieties, helping to better prepare them for future issues facing the vitivincultural sector.

The opening ceremony was attended by Pau Roca, Director General of the OIV, Carole Sinfort, Director of l'Institut Agro Montpellier, Sylvain Labbé, President of the Occitanie-Montpellier INRAE Centre, Laurent Audeguin from the French Wine and Vine Institute (IFV) and Laurent Torregrosa, Director of the Institute for Higher Education in Vine and Wine (IHEV). They represent the institutions with which the OIV has established partnerships for the purposes of conducting the course.

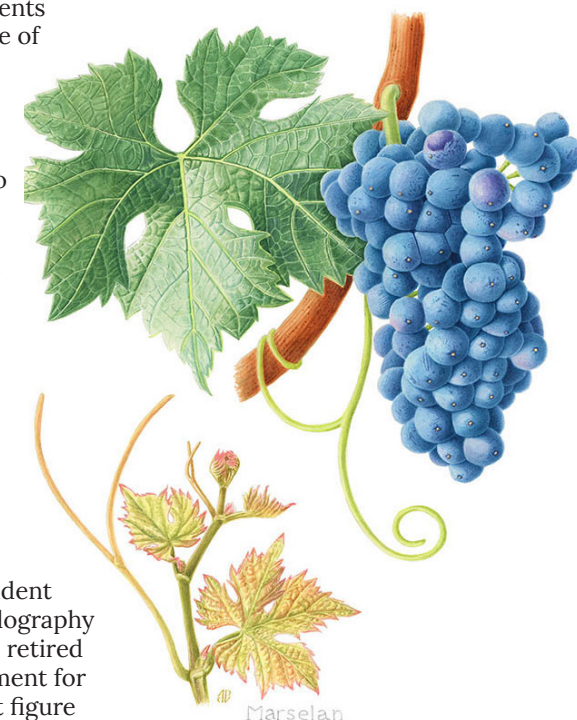
The cradle of modern ampelography since the end of the 19<sup>th</sup> century, the Montpellier region has played a fundamental role in the promotion, conservation, study, and research of vine varieties. Personalities such as Gustave Foex, Pierre Viala, Pierre Galet and Jean-Michel Boursiquot evoke tradition and innovation within the world vitivincultural sector.

These aspects of tradition and innovation have formed the basis of the programme for the ampelography course that the OIV has been running in partnership with l'Institut Agro Montpellier, the French Wine and Vine Institute (IFV) and the National Research Institute for Agriculture, Food and Environment (INRAE).

Accompanied by internationally renowned professors, the 29 students of 15 nationalities had the privilege of visiting and working in three exceptional sites: the Pierre Galet experimental and teaching vineyard, the only artificial vineyard in the world dedicated to training and research; the INRAE Experimental Unit of Domaine de Vassal, the biggest ampelographic collection in the world with 8500 accessions originating from 50 different countries; and Domaine de l'Espiguette, a National Plant Material Centre and centre for vine selection where 4600 clones representing 600 varieties are cultivated.

During the opening ceremony, a tribute was paid to Jean-Michel Boursiquot, the former Vice-President of the OIV and Professor of Ampelography at l'Institut Agro Montpellier, who retired at the end of 2020. It was the moment for the OIV to commend this eminent figure and highly regarded professional, who contributed immensely to promoting this discipline and developing research in this field.

In line with the Organisation's scientific and technical objectives of international scope, the Director General of the OIV has already confirmed the organisation of the 3<sup>rd</sup> ampelography course for November 2023 in Chile.



Marselan, typical grape variety from Montpellier.  
Drawing by Anne Pieussergues Dherbicourt



## OIV Awards ceremony 2021-2022

The OIV Awards ceremony was held on September 30<sup>th</sup> in partnership with la Cité du Vin in Bordeaux, France. The event was finally possible to be held after two years of pandemic and having transmitted the 2020 edition completely online. The 2021 edition was meant to be held in December of the same year, but the French Ministry of Health recommended to cancel it due to the increase of covid contaminations.

The renowned literary event took place in the auditorium of la Cité du Vin with the presence of the Director General of “La Fondation pour la culture et les civilisations du vin”, (FCCV), Philippe Massol, the OIV DG, Pau Roca, and the president, Luigi Moio.

For the 2022 Edition, the Members of the Jury, who are eminent personalities in the vitivinicultural world and represent the OIV Member States, granted 15 Awards and 9 Special Mentions.



*Consult here the list  
of the 2022 OIV winners*





## OIV Master in Wine Management

The OIV Master 2022 started in September in the provisional headquarters at “La Cité Internationale de la Gastronomie et du Vin” in Dijon, from where the students visited the nearby Burgundy vineyards. They will set off on a trip to deepen their wine knowledge throughout the world.

The International University Association of Wine and Vine Products (AUIV) provides a framework for a sector training program across several sites in 25 countries involved in wine production, marketing and consumption: “OIV MSc in Wine Management”.

Contrary to generally managerial specialisations, the international OIV diploma is unique, examining the sector's many facets throughout the curriculum. This program is therefore open exclusively to future managers and decision makers in the wine sector. The program spans 18 months, with 30 modules focused on specific themes and a host region which is studied and visited.



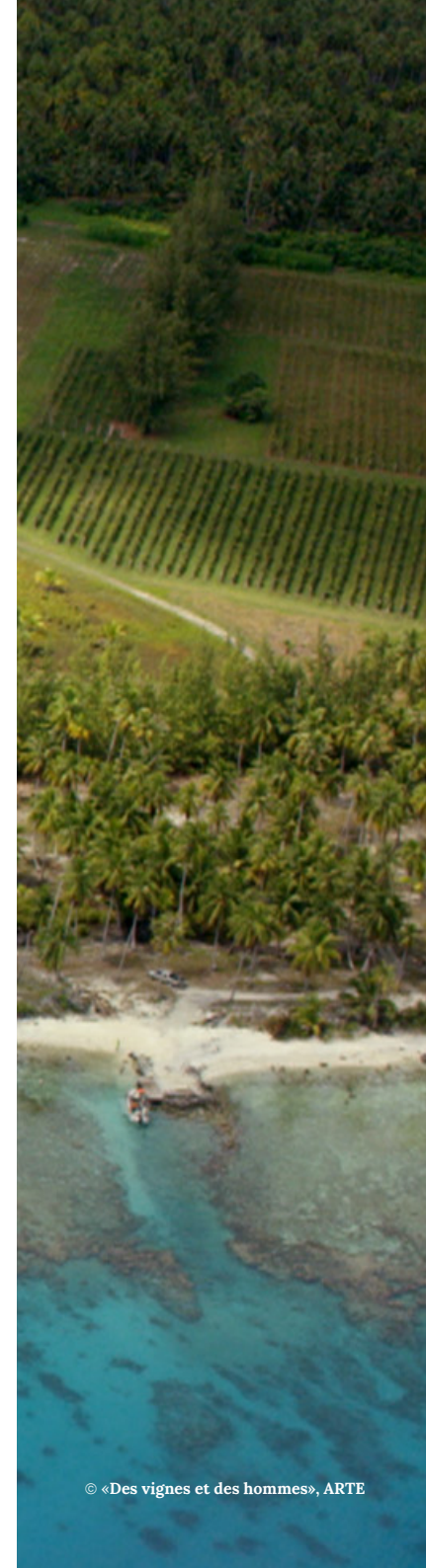
## Journeys around vines

Based on the cultural axis of the OIV and according to the Strategic Plan, our Organisation pays tribute to the world's viticultural landscapes by undertaking, since January 2022, a Tour of the World of Vines and Wine. Each month, the OIV puts a country in the spotlight and invites viewers on a spectacular journey to discover the history and culture of wine in a new vineyard, across five continents by regarding a 26-minute episode.

The idea comes from a book, "Des vignes et des hommes, quand la vigne sculpte le paysage" written by Véronique Lemoine (Cité du Vin) and Henry Clemens (sommelier), published by Féret. The screen adaptation shows breathtaking landscapes, centuries-old traditions revealed and always the same observation: the extraordinary fruitfulness of the link between geography and human beings. Each place, with its climate, soils, exposure and the history of its men and women, creates the unique blend that is found in wine.

The broadcasting of the episode is often accompanied by a talk given by some of the countries' experts through the OIV App, moderated by the OIV project manager. Each episode invites the viewers to ask questions and to participate to the debate. This cultural event is sometimes celebrated as a meeting gathering producers, diplomats, scientists and amateurs.

This year the OIV had the pleasure of visiting the vineyards of Polynesia, Germany, Greece, Israel, Hungary, India, France, South Africa and Chile. New episodes and tasting events will be released throughout 2023.





## MOUs: 4p1000 / FCCV.

Two Memorandums of Understanding that engage further cooperation of the organisation with other actors of the vine and wine world were signed in 2022.



The first one was with the 4p1000 Initiative, which aims to develop richer soil biodiversity to capture more carbon instead of being released to the atmosphere, aiming to meet the attainment of the 2030 sustainable development goals.

The viticulture commission works closely with this initiative, which collaboration with the OIV took a next step signing the MoU with the presence of the the OIV DG, Pau Roca, the president of 4p1000 initiative, Stéphane Le Foll, the Executive Secretary of the initiative Paul Luu. Our Organisation will work together to develop a better understanding of the relationship between soils and the vines and to identify and promote better practices and technical guidelines for the development of soils protection and health in viticulture.

**FONDATION**  
pour la culture  
et les civilisations du vin

The MoU with “La Fondation pour la culture et les civilisations du vin” and its president, Philippe Massol, was signed in the framework of the OIV Awards Ceremony in la Cité du Vin in Bordeaux.

As an accredited charitable organisation since December 2014, the primary purpose of the Foundation for Wine Culture and Civilisations is to protect, celebrate and transmit the cultural, historic, and intellectual dimensions of wine.

Therefore, the objective of this MoU is to enhance cooperation between FCCV and OIV and to identify areas of mutual interest with a view to: Consider vine and wine as a cultural universal and living heritage and to develop a better understanding of vine and wine culture among countries. Both organisms will also cooperate in the implementation of projects in the cooperation of events, sharing content and networking.

## CST – OIV Scientific and Technical Committee

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**QP**  
(Qualified Persons)

Tony Battaglene (AU)  
Monika Christmann (DE)






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