

INTERNATIONAL CODE OF OENOLOGICAL PRACTICES

Maximum acceptable limits

A.1 Maximum acceptable limits

| Product | Amount used in the treatment | Residue in the wine | Source (*) |
|-------------------|--|--|------------|
| Acidity | Lactic acids, L(-) or DL malic acid and L(+) tartaric and citric acids can be only be added to musts under condition that the initial acidity content is not raised by more than 54 meq/l (i.e. 4 g/l expressed in tartaric acid), | | Code |
| Ammonium Sulphate | 0.3 g/l | | Code |
| Arsenic | | 0.2 mg/l | Compendium |
| Ascorbic acid | 250 mg/l | 300 mg/l | Code |
| Boron | | 80 mg/l (expressed as boric acid) | Compendium |
| Bromide | | 1 mg/l (limit exceeded exceptionally in wines coming from certain vineyards with brackish subsoil) | Compendium |
| Cadmium | | 0.01 mg/l | Compendium |
| Calcium tartrate | 200 g/l | | Code |
| Product | Amount used in the treatment | Residue in the wine | Source (*) |
| Carbon | 100 g/hl | | Code |

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| Citric acid | | 1 g/l | Compendium |
| Copper (Oeno 434-2011) | | 1 mg/l 2 mg/l for liqueur wines produced from unfermented or slightly fermented grape must | Compendium |
| Copper sulphate | 1 g/hl | | Code |
| Diammonium phosphate | 0.3 g/l | | Code |
| Diethylene glycol | | ≤ 10 mg/l, to the quantification limit. | Compendium |
| Ethanediol/ Ethylene glycol | | ≤ 10 mg/l | Compendium |
| Fluoride | | 1 mg/l except for vineyards treated with cryolite in accordance with the national law; in this case the fluoride content shall not exceed 3 mg/l | Compendium |
| Gum arabic | 0.3 g/l | | Code |
| Lysozyme | 500 mg/l | | Code |
| Malvidin diglucoside | | 15 mg/l (determined by the quantitative method described in the Collection) | Compendium |

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| Lead | | Wine: 0.10 mg/L (starting from the 2019 harvest year) Liqueur wines: 0.15 mg/L (starting from the 2019 harvest year) | Compendium |
| Metatartaric acid | 10 g/hl | | Code |
| Methanol Oeno 19/04 | | 400 mg/l for wines rouges | Compendium |
| | | 250 mg/l for white wines and rosés | |
| Natamycine Oeno 461-2012) | | 5 µg/L[1] | Compendium |
| Copolymer PVI/PVP | < 500 g/hl | Vinylpyrrolidone < 10 µg/l Vinylimidazole < 10 µg/l Pyrrolidone < 25 µg/l Imidazole < 150 µg/l | Code |
| Polyvinylpoly-pyrrolidone | 80 g/hl | | Code |
| Propane-1,2-diol Propylene glycol | | Still wines: 150 mg/l Sparkling wines: 300 mg/l | Compendium |
| Silver Chloride (Oeno 145-2009) | 1 g/HL | <0.1 mg/L (silver) | Code |
| Sodium Carboxymethylcellulose | 0.2 mg/L | | Code |
| Sodium in excess | | 80 mg/l | Compendium |

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| Sorbic acid | 200 mg/l | | Code |
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| Sulphates | | 1 g/l (expressed as potassium sulphate) | Compendium |
| | | | |
| | | 1.5 g/l for wines aged in casks for at least 2 years, for sweetened wines, for wines obtained by addition of alcohol or spirit to musts or to wines. | Compendium |
| | | 2 g/l for wines with added concentrated musts, for naturally sweet wines | Compendium |
| | | 2.5 g/l for film or flor wines | Compendium |
| Sulphur dioxide (total) | | 150 mg/l for red wines containing at the most 4 g/l of reducing substances | Compendium |
| Sulphur dioxide (total) | | 200 mg/l for white wines and rosés containing at the most 4 g/l reducing substances | Compendium |

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| | | 300 mg/l: red wines, rosés and whites containing more than 4 g/l of reducing substances | Compendium |
| | | 400 mg/l: exceptionally in certain sweet white wines | Compendium |
| Volatile acidity | | 20 milliequivalents/l i.e. 1.2 g/l (expressed as acetic acid). The volatile acidity of some old wines of particular elaboration (wines subject to a particular legislation and monitored by the government) can exceed this limit. | Compendium |
| Yeast ghosts | 40 g/hl | | Code |
| Zinc | | 5 mg/l | Compendium |

(*) These limits are fixed in the *International Code of Oenological Practices* (Code) or in the *Compendium of International Methods of Analysis for Wines and Musts* (Compendium).

[1] As there is lack of a reliable interlaboratory estimate of the critical level, a decision limit of 5 µg/l is temporarily adopted until a reliable interlaboratory estimate or other robust indicators of the critical level can be obtained