

### **II.2.1.13 Desulphiting**

**Definition :**

Operation designed to remove from the must, completely or partially, the sulphur dioxide that had been introduced by sulphiting.

**Objectives :**

- a) To render the must suitable for the production of different products, notably concentrated must, grape juice and special wines.
- b) To render fermentable a must preserved with sulphur dioxide.

**Prescription :**

Only physical processes may be employed.

**Recommendation of OIV:**

Admitted