

## **I.2.2 Preserved grape must**

Fresh grape must whose alcoholic fermentation has been prevented by one of the following oenological procedures: sulphiting (\*)<sup>[1]</sup> or addition of carbon dioxide (carbonation of the must (\*))<sup>[2]</sup> or by sorbic acid (\*, not accepted).

A small quantity of endogenous ethanol is tolerated, with a limit of 1% vol.

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<sup>[1]</sup> \* indicates that the practice or the treatment is described in part II of the Code (see II.2.1.2 Sulphiting)

<sup>[2]</sup> \* indicates that the practice or the treatment is described in part II of the Code (see II.2.2.3 Preservation by addition of carbon dioxide to must or carbonation of must)