II.1.12 Sulfiting

Classification:

- Sulphur dioxide additive
- Potassium hydrogen sulphite : additive
- Ammonium sulphite: additive
- Ammonium hydrogen sulphite: additive
- Potassium anhydrous sulphite: additive

Definition:

Addition of, solution of sulphur dioxide, or potassium hydrogen sulphite, potassium anhydrous sulphite, ammonium sulphite or ammonium hydrogen sulphite to grapes.

Objectives:

Obtain microbiological control of grapes by limiting and/or preventing the propagation of yeasts and bacteria and technologically undesirable microorganisms.

Implement an antioxidant.

Prescriptions:

a) The addition of sulfur dioxide prior to alcoholic fermentation should be limited as much as possible because the combining with acetaldehyde will render the solution with no antiseptic or antioxidant effects in resulting wine.

b) The total sulfur dioxide contents when marketed must at least comply with the limits set by Annex C of the Compendium of International Methods of Analysis of wine and musts.

c) The products used must comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted