INTERNATIONAL CODE OF OENOLOGICAL PRACTICES Desulphiting

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

11.2.1.13