

### **II.3.4.4 Sulphiting**

**Classification:**

- Sorbic acid: additive
- Potassium sorbate: additive

**Definition:**

The addition of gaseous sulphur dioxide, sulphuric solutions or potassium metabisulphite solutions to wine.

**Objectives:**

- a) To obtain the microbiological stabilisation of wine by limiting and/or preventing the growth of yeast and technologically unwanted bacteria,
- b) To use its reducing and antioxidant properties,
- c) To combine certain molecules that give undesirable odours,
- d) To inhibit possible oxidasic activities.

**Prescriptions:**

- a) The total sulphur 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.
- b) The addition of sulphur dioxide can be carried out by:
  - the direct addition to wine during the wine making process,
  - the direct addition to the wine prior to bottling,
  - the direct injection to the wine prior to filling,
  - the direct injection in the empty bottle prior to filling.
- c) The products used must comply with the prescriptions of the International Oenological Codex.

**Recommendation of the OIV:**

Admitted.