

### **II.4.1.1 Base wine**

**Definition:**

Wine destined for the production of a sparkling wine.

**Prescriptions :**

- a) The oenological treatments and practices of this International Code of Oenological Practices are applicable by analogy, except for the addition of ascorbic acid, sorbic acid and metatartaric acid.
- b) Base wines destined for secondary fermentation shall be clarified by the usual processes, taking care to avoid all oxidation,
- c) The volatile acidity of the base wine must always be low,
- d) The sulphur dioxide content of the base wine must be low,
- e) For the continuous method :

Just before secondary fermentation, the base wine, with no added sugar, is submitted to a biological de-oxygenation by addition of a selected yeast culture and leaving protected from oxygen for 24 to 48 hours.

- f) The base wine must comply with the definition of wine in the present International Code of Oenological Practices.