

## **RESOLUTION OENO 7/2003**

### **SULPHITING (WINE CHAPTER)**

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the Experts group “International Code of Oenological Practices”,

DECIDES:

BASED ON THE PROPOSAL of Commission II “Oenology” to replace sheet 3.17 in the aforementioned “International Code” by the following oenological practices and treatments:

## **PART II**

### **Chapter 3: Wines**

#### **Sulphiting**

##### **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.

**OIV Recommendation:**

Admitted.