# INTERNATIONAL CODE OF OENOLOGICAL PRACTICES Maximum acceptable limits

# A.1 Maximum acceptable limits

| Product           | Amount used in the treatment   | Residue in the wine  | Source (*) |
|-------------------|--|--|------------|
| Acidity           | Lactic acids, L(-) or DL malic acid and L(+) tartaric and citric acids can be only be added to musts under condition that the initial acidity content is not raised by more than 54 meq/l (i.e. 4 g/l expressed in tartaric acid), |  | Code       |
| Ammonium Sulphate | 0.3 g/l  |  | Code       |
| Arsenic           |  | 0.2 mg/l   | Compendium |
| Ascorbic acid     | 250 mg/l   | 300 mg/l   | Code       |
| Boron             |  | 80 mg/l<br>(expressed as<br>boric acid)  | Compendium |
| Bromide           |  | 1 mg/l (limit exceeded exceptionally in wines coming from certain vineyards with brackish subsoil) | Compendium |
| Cadmium           |  | 0.01 mg/l  | Compendium |
| Calcium tartrate  | 200 g/l  |  | Code       |
| Product           | Amount used in the treatment   | Residue in the wine  | Source (*) |
| Carbon            | 100 g/hl   |  | Code       |

## Maximum acceptable limits

| Citric acid                    |          | 1 g/l  | Compendium |
|--------------------------------|----------|--|------------|
| Copper<br>(Oeno 434-2011)      |          | 1 mg/l<br>2 mg/l for liqueur<br>wines produced<br>from unfermented<br>or slightly<br>fermented grape<br>must                                     | Compendium |
| Copper sulphate                | 1 g/hl   |  | Code       |
| Diammonium phosphate           | 0.3 g/l  |  | Code       |
| Diethylene glycol              |          | ≤ 10 mg/l, to the quantification limit.  | Compendium |
| Ethanediol/<br>Ethylene glycol |          | ≤ 10 mg/l  | Compendium |
| Fluoride                       |          | 1 mg/l except for vineyards treated with cryolite in accordance with the national law; in this case the fluoride content shall not exceed 3 mg/l | Compendium |
| Gum arabic                     | 0.3 g/l  |  | Code       |
| Lysozyme                       | 500 mg/l |  | Code       |
| Malvidin diglucoside           |          | 15 mg/l<br>(determined by<br>the quantitative<br>method described<br>in the Collection)  | Compendium |

## Maximum acceptable limits

| Lead                                 |            | Wine: 0.10 mg/L (starting from the 2019 harvest year) Liqueur wines: 0.15 mg/L (starting from the 2019 harvest year) | Compendium |
|--------------------------------------|------------|--|------------|
| Metatartaric acid                    | 10 g/hl    |  | Code       |
| Methanol<br>Oeno 19/04               |            | 400 mg/l for wines rouges  | Compendium |
|                                      |            | 250 mg/l for<br>white wines and<br>rosés   |            |
| Natamycine<br>Oeno 461-2012)         |            | 5 μg/L[1]  | Compendium |
| Copolymer PVI/PVP                    | < 500 g/hl | Vinylpyrrolidone < 10 µg/l<br>Vinylimidazole < 10 µg/l<br>Pyrrolidone < 25<br>µg/l<br>Imidazole < 150<br>µg/l        | Code       |
| Polyvinylpoly-pyrrolidone            | 80 g/hl    |  | Code       |
| Propane-1,2-diol<br>Propylene glycol |            | Still wines: 150<br>mg/l<br>Sparkling wines:<br>300 mg/l   | Compendium |
| Silver Chloride<br>(Oeno 145-2009)   | 1g/HL      | <0.1 mg/L (silver)   | Code       |
| Sodium<br>Carboxymethylcellulose     | 0.2 mg/L   |  | Code       |
| Sodium in excess                     |            | 80 mg/l  | Compendium |

## Maximum acceptable limits

| Sorbic acid             | 200 mg/l                     |  | Code       |
|-------------------------|------------------------------|--|------------|
| Product                 | Amount used in the treatment | Residue in the wine  | Source (*) |
| Sulphates               |                              | 1 g/l (expressed as potassium sulphate)  | Compendium |
|                         |                              | 1.5 g/l for wines aged in casks for at least 2 years, for sweetened wines, for wines obtained by addition of alcohol or spirit to musts or to wines. | Compendium |
|                         |                              | 2 g/l for wines<br>with added<br>concentrated<br>musts, for<br>naturally sweet<br>wines  | Compendium |
|                         |                              | 2.5 g/l for film or flor wines   | Compendium |
| Sulphur dioxide (total) |                              | 150 mg/l for red<br>wines containing<br>at the most 4 g/l<br>of reducing<br>substances   | Compendium |
| Sulphur dioxide (total) |                              | 200 mg/l for<br>white wines and<br>rosés containing<br>at the most 4 g/l<br>reducing<br>substances   | Compendium |

#### Maximum acceptable limits

|                  |         | 300 mg/l: red<br>wines, rosés and<br>whites containing<br>more than 4 g/l of<br>reducing<br>substances  | Compendium |
|------------------|---------|---|------------|
|                  |         | 400 mg/l:<br>exceptionally in<br>certain sweet<br>white wines   | Compendium |
| Volatile acidity |         | milliequivalents/l i.e. 1.2 g/l (expressed as acetic acid). The volatile acidity of some old wines of particular elaboration (wines subject to a particular legislation and monitored by the government) can exceed this limit. | Compendium |
| Yeast ghosts     | 40 g/hl |   | Code       |
| Zinc             |         | 5 mg/l  | Compendium |

<sup>(\*)</sup> These limits are fixed in the *International Code of Oenological Practices* (Code) or in the *Compendium of International Methods of Analysis for Wines and Musts* (Compendium).

<sup>[1]</sup> As there is lack of a reliable interlaboratory estimate of the critical level, a decision limit of  $5 \,\mu g/l$  is temporarily adopted until a reliable interlaboratory estimate or other robust indicators of the critical level can be obtained