

ANNEX

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	Recueil
Ascorbic acid	250 mg/l	300 mg/l	Code
Boron		80 mg/l (expressed as boric acid)	Recueil
Bromide		1 mg/l (limit exceeded exceptionally in wines coming from certain vineyards with brackish subsoil)	Recueil
Cadmium		0.01 mg/l	Recueil
Calcium tartrate	200 g/l		Code

Product	Amount used in the treatment	Residue in the wine	Source (*)
Carbon	100 g/hl		Code
Citric acid		1 g/l	Recueil
Copper (Oeno 434-2011)		1 mg/l 2 mg/l for liqueur wines produced from unfermented or slightly fermented grape must	Recueil
Copper sulphate	1 g/hl		Code
Diammonium phosphate	0.3 g/l		Code
Diethylene glycol		≤ 10 mg/l, to the quantification limit.	Recueil
Ethanol/ Ethylene glycol		≤ 10 mg/l	Recueil
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	Recueil
Gum arabic	0.3 g/l		Code
Lysozyme	500 mg/l		Code
Malvidin diglucoside		15 mg/l (determined by the quantitative method described in the Collection)	Recueil
Lead		0.15 mg/l (starting from the 2007 harvest year)	Recueil
Metatartaric acid	10 g/hl		Code
Methanol Oeno 19/04		400 mg/l for wines rouges 250 mg/l for white wines and rosés	Recueil Recueil
Polyvinylpoly-	80 g/hl		Code

pyrrolidone			
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Product	Amount used in the treatment	Residue in the wine	Source (*)
Propane-1,2-diol Propylene glycol		Still wines: 150 mg/l Sparkling wines: 300 mg/l	Recueil
Sodium in excess		80 mg/l	Recueil
Sorbic acid	200 mg/l		Code
Sulphates		1 g/l (expressed as potassium sulphate)	Recueil
		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.	Recueil
		2 g/l for wines with added concentrated musts, for naturally sweet wines	Recueil
		2.5 g/l for film or flor wines	Recueil

Product	Amount used in the treatment	Residue in the wine	Source (*)
Sulphur dioxide (total)		150 mg/l for red wines containing at the most 4 g/l of reducing substances	Recueil
Sulphur dioxide (total)		200 mg/l for white wines and rosés containing at the most 4 g/l reducing substances	Recueil
		300 mg/l: red wines, rosés and whites containing more than 4 g/l of reducing substances	Recueil
		400 mg/l: exceptionally in certain sweet white wines	Recueil
Volatile acidity		20 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.	Recueil
Yeast ghosts	40 g/hl		Code
Zinc		5 mg/l	Recueil

(*) These limits are fixed in the *International Code of Oenological Practices* (Code) or in the *Recueil of International Methods of Analysis for Wines and Musts* (Recueil).