

### **II.4.1.4 Dosage**

#### **Definition :**

Liqueur that can be added to sparkling wine immediately before final closure of the bottle and which comprises wine, grape must or a blend of wine and grape must, to which is added:

- Sugar,
  - Possibly wine spirit,
  - Possibly various additives.
- a) Either in bottles at filling, or
- b) In the closed tank after the fermentation and before bottling.

#### **Objective :**

To obtain certain sensory characteristics and the various types of sparkling wine.

#### **Prescriptions :**

- a) The sugar employed is sucrose (cane or beet sugar) or grape sugar,
- b) The addition of the dosage shall not increase by more than 0.5% vol. the actual alcohol content of the sparkling wine,
- c) The additives that may be added to the dosage are the following : sulphur dioxide, ascorbic acid, metatartaric acid, sorbic acid, citric acid,
- d) The amount of the additives mentioned under c) in the liqueur should be planned in such a way that their levels in the sparkling wine produced comply with the limits fixed whether in Annex C of the Recueil of International Methods of Analysis for Wines and Musts, or in the corresponding sections of the present International Code of Oenological Practices,
- e) The sugars under a) and the additives under c) shall comply with the prescriptions of the International Oenological Codex.