

## Annex II

### ANALYSIS CERTIFICATE OF WINE

Samples must be accompanied by an analysis certificate drawn up by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist<sup>4</sup> in charge of the wine cellar with, at least, the hereinafter specifications:

1. Alcoholic strength by volume at 20 degrees Centigrade vol. %
2. Sugar (glucose + fructose) ..... g/L
3. Total acidity ..... meq/L
4. Volatile acidity ..... meq/L
5. Sulphur dioxide (SO<sub>2</sub>) total ..... mg/L
6. Sulphur dioxide (SO<sub>2</sub>) free ..... mg/L
7. Concerning sparkling and pearl wine:  
Pressure in the bottle..... (bars)  
..... hPa

The methods of analysis used are provided in the Compendium of International Methods of Analysis and Appraisal of Wine and Musts.

### ANALYSIS CERTIFICATES OF SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN

Samples must be accompanied by an analysis certificate drawn up by an accredited laboratory or a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar and with, at least, the hereinafter specifications:

1. Alcohol strength by volume at 20 degrees C. .... % vol.
2. Sugars ..... g/l
3. Content of volatile substances..... g/hL of alcohol for 100 % vol.
4. Content of methanol ..... g/hL of alcohol for 100 % vol.

The methods of analysis used are posted in the Compendium of Methods of Analysis of Spirituous Beverages of Vitivinicultural Origin.

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*Certified in conformity  
Zagreb, 3<sup>rd</sup> July 2009  
The General Director of the OIV  
Secretary of the General Assembly*

*Federico CASTELLUCCI*