



## Summary of resolutions adopted by the 8<sup>th</sup> General assembly of the OIV – Tbilisi (Georgia)

The 8th General assembly of the International organisation of wine and vine (OIV), which was held in Tbilisi (Georgia), adopted a total of **29 resolutions**.

### Decisions concerning transverse works

The member States of the OIV decided to adopt a working method for the development of an International Protocol for the calculation of greenhouse gas emissions in the production of wine and grape. (**Resolution OIV/CST 425/2010**).

### Decisions pertaining to viticulture

The 8<sup>th</sup> General assembly approved three resolutions relating to viticulture and table grape.

- The following definition for the term “Terroir” was agreed upon: “Vitivinicultural “terroir” is a concept which refers to an area in which collective knowledge of the interactions between the identifiable physical and biological environment and applied vitivinicultural practices develops, providing distinctive characteristics for the products originating from this area ” (**Resolution OIV/Viti 333/2010**).
- A resolution was adopted in order to protect the invaluable heritage of vine species and varieties, by means of:
  - important prospecting campaigns,
  - the conservation, on site, of this vine heritage,
  - supporting research aimed at improving the various systems and possible conservation modes.The decision was also reached to develop a global inventory of genetic resources' conservation facilities in the field of vine in order to establish a list of the varieties conserved (**Resolution OIV/Viti 424/2010**).
- A general sheet for the sensorial analysis of table grape was adopted. It will be mainly used to define and assess new table grape varieties, but it can also be included in market research and used for fruit varieties' contests (**Resolution OIV/Viti 371/2010**).

### Decisions pertaining to oenological practices

Several resolutions pertaining to the oenological practices are to supplement the *OIV International code of oenological practices*; in particular, the following decisions were reached:

- A general sheet defining the physical process that aims to separate musts or wines into fractions with different chemical compositions and with different objectives and prescriptions (**Resolution OIV/Oeno 372/2010**).
- Two other general sheets are to supplement the sheet on separation techniques. One pertains to the treatment of musts by means of membrane techniques that enable the selective retention or filtering of some of the components of musts (**Resolution OIV/Oeno 373A/2010**), and the other

concerns the treatment of wines with membrane techniques that enable the selective retention or filtering of some of the components of wines (**Resolution OIV/Oeno 373B/2010**).

- The acidification by means of electro-membrane techniques (electro-dialysis with bipolar membranes) of musts (**Resolution OIV/Oeno 360/2010**) or of wines (**Resolution OIV/Oeno 361/2010**). These practices are defined as physical ion extraction methods applied to musts by means of an electrical field that runs through cation permeable membranes on one hand, and through bipolar membranes on the other, which enable to increase the titratable acidity and the actual acidity of the wine (decrease of the pH).

## Decision pertaining to the specifications of oenological products

The following monographs act as a supplement to the *International Oenological Codex*; specifically, these include the following:

- A new monograph concerning the determination of  $\beta$ -glucanase ( $\beta$  1-3,  $\beta$  1-6) activity of enzymatic preparations in raw materials. The analysis method is based on the dose of glucose liberated by the enzyme, for which one wants to measure the activity, by means of a standard glucan solution of *Schizophyllum* spp. (**Resolution OIV/Oeno 340/2010**).
- The amendments to the current monograph pertaining to pieces of wine oak (Oeno 03/2005) include an added paragraph relating to the alimentary quality of bags or other containers as well as the measures implemented in wine-making for the introduction of pieces of oak wood (**Resolution OIV/Oeno 430/2010**).
- A new resolution (aiming to replace resolution Oeno 8/1995) describes the microbiological analysis techniques that can be applied to wines, musts, fortified wines and any other product of similar nature, even when these are altered by microbe activity. These methods may also be used for the analysis of industrial preparations of selected micro organisms, active dry yeasts and lactic bacteria (**Resolution OIV/Oeno 206/2010**).
- A qualitative method aimed at detecting the capacity to produce biogenic amines (AB) with lactic bacteria in a liquid growth medium containing the precursor of the corresponding amino acid (**Resolution OIV/Oeno 348/2010**).
- A modification of the monographs relating to alginic acid (Oeno 6/2005) and to potassium alginate (Oeno 33/2000) was adopted with the inclusion of a paragraph pertaining to the origin and scope of use of potassium alginate (**Resolution OIV/Oeno 410/2010**).

## Decisions pertaining to methods of analysis

The same session saw the adoption of new analysis methods that are to be published in the *International compendium of analysis methods of wines and musts*, and in the *International compendium on Analysis Methods of wine-based spirits* of the OIV.

- The method used to determine the Carboxymethyl cellulose (or cellulose gum, CMC) in white wines (still and sparkling) (**Resolution OIV/Oeno 404/2010**). Once it is isolated, the CMC undergoes hydrolysis in an acid medium, which leads to the formation of glycolic acid, which is then broken down to form formaldehyde. Then 2,7-Dihydroxynaphthalene (DHN) is added to form a compound that develops a purple colour when mixed with concentrated sulphuric acid, which enables a colorimetric measurement at 540 nm.
- The determination method for the  $^{13}\text{C}/^{12}\text{C}$  isotopic ratio of glycerol in wines by gas chromatography combined with a combustion furnace, or by high performance liquid chromatography with isotopic ratio mass spectrometry (CG-C-SMRI) (**Resolution OIV/Oeno 343/2010**). The measurement of the carbon 13 content of glycerol also enables to detect the

addition of maize glycerol (plant C4) or synthetic glycerol (fossil sources) in wines and other alcoholic beverages.

- An analysis method for quantitative multi element determination by means of inductively coupled plasma mass spectrometry or ICP-MS (**Resolution OIV/Oeno 344/2010**). The principle rests on the injection and nebulization of the sample in plasma formed by a high frequency current. The separation, detection and quantification of ions are carried with a mass spectrometer, by means of an electron multiplying system.
- Two methods for the determination of  $\alpha$ -dicarbonyl compounds after derivation with 1,2-diaminobenzene:
  - a method that stems from the analysis of derivates with high performance liquid phase chromatography (HPLC) and detection by UV absorptiometry at 313 nm (**Resolution OIV/Oeno 386A/2010**)
  - while the second method stems from a gas phase chromatography analysis with mass spectrometry detection or with a specific nitrogen compound detector (**Resolution OIV/Oeno 386B/2010**).
- The criteria for the quantification methods relating to fining protein residues in wines (**Resolution OIV/Oeno 427/2010**). The determination of allergenic fining protein residues in wines can be achieved with the Sandwich, competitive, direct or indirect ELISA methods, so long as the method used is validated according to OIV criteria and satisfies the stated performance criteria.
- Three other methods are included in the *International compendium on analysis methods of spirituous beverages of vitivincultural origin*:
  - A method for the global analysis of phenol compounds that are oxidised with the Folin-Ciocalteu reagent. The dosage enables to quantify all the phenol compounds that are produced by the wood present in spirits that have aged in oak barrels and that have not had caramel added to them (**Resolution OIV/Oeno 382B/2010**).
  - Two methods for the determination of  $\alpha$ -dicarbonyl compounds in *spirituous beverages of vitivincultural origin* after derivation with 1,2-diaminobenzene. One method is based on the analyses by high performance liquid chromatography (HPLC) and detection by UV absorptiometry at 313 nm (**Resolution OIV/Oeno 382C/2010**) whereas the second method is based on an analysis by gas chromatography with mass spectrometry detection or with a specific nitrogen compound detector (**Resolution OIV/Oeno 382D/2010**).

In addition to these analysis methods, OIV's member States decided on the guidelines governing automatic analysers in oenology. The first section concerns colorimetric auto-analysers and in particular continuous flow analysers and sequential analysers (**Resolution OIV/Oeno 391/2010**). The second section pertains to infrared analysers, in particular near infrared analysers (NIR) and Infrared Fourier Transform analysers (ITRF) (**Resolution OIV/Oeno 390/2010**). It is specified that these methods cannot be considered as reference methods.

## Decisions pertaining to economy and law

The 8<sup>th</sup> General assembly approved four resolutions relating to economy and law.

The general assembly adopted the definition of "sweet wine with residual sugar derived from grapes". The definition establishes that the content of fermentation-produced residual sugar, glucose and fructose, should be equal to or higher than 45g/l, as well as an acquired greater than 4.5% and a potential alcoholic strength of grapes before fermentation greater than 15% (**Resolution OIV/Eco 287/2010**).

Furthermore, the definitions of "Wine-based beverages" and "beverages based on vitivincultural products" were adopted. These establish the minimum volume of wine and/or special wine and/or must used as well as the treatments that are authorised, such as the sweetening, coloration, the addition of aromatic substances and preparations and the addition of food-related products and non alcoholic beverages, including water. They establish the specific acquired alcoholic (maximum and minimum) for both products. **(Resolution OIV/Eco 288/2010)**.

Two amendments to the *International OIV standard for wine labelling* were adopted. These relate to eliminating the bans with regard to the indication of variety denomination **(Resolution OIV/Eco 396/2010)** and the indication of the vintage or the year of harvest **(Resolution OIV/Eco 397/2010)** on labels of wines that are not subject to a "Recognised Appellation of Origin" or to a Recognised Geographic Indication.

*The entire texts of the resolutions adopted by the 8<sup>th</sup> General Assembly of the OIV will be made available shortly on OIV's Internet site, at [www.oiv.int](http://www.oiv.int).*

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