

Annex I

CLASSIFICATION OF SAMPLES IN
DIFFERENT CATEGORIES

CATEGORY I – WHITE WINES OF NON-AROMATIC GRAPE VARIETIES		
	Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.	
	Sub-group of wines containing not more than 4 g/L of sugar	I-A-1
	Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar	I-A-2
	Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar	I-A-3
	Sub-group of wines containing more than 45 g/L of sugar	I-A-4
	Group B – Pearl wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.	
	Sub-group of wines containing not more than 4 g/L of sugar	I-B-5
	Sub-group of wine containing more than 4 g/L of sugar	I-B-6
	Group C – Sparkling wines These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C	
	Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	I-C-7
	Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	I-C-8
	Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	I-C-9
	Sub-group of sparkling wines containing more than 50 g/L of sugar	I-C-10
CATEGORY II – ROSÉ WINES		
	Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.	
	Sub-group of wine containing not more than 4 g/L of sugar	II-A-11
	Sub-group of wine containing between 4.1 g/L to 12 g/L of sugar	II-A-12
	Sub-group of wine containing between 12.1 g/L to 45 g/L of sugar	II-A-13
	Sub-group of wine containing more than 45 g/L of sugar	II-A-14
	Group B – Pearl wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.	
	Sub-group of wines containing not more than 4 g/L of sugar	II-B-15
	Sub-group of wine containing more than 4 g/L of sugar	II-B-16
	Group C – Sparkling wine. These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C	
	Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	II-C-17
	Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	II-C-18
	Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	II-C-19
	Sub-group of sparkling wines containing more than 50 g/L of sugar	II-C-20
CATEGORY III – RED WINES		
	Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.	
	Sub-group of wines containing not more than 4 g/L of sugar	III-A-21
	Sub-group of wines containing more than 4 g/L of sugar	III-A-22
	Group B – Pearl wines These wines may have carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.	
	Sub-group of wines containing not more than 4 g/L of sugar	III-B-23
	Sub-group of wine containing more than 4 g/L of sugar	III-B-24
	Group C – Sparkling wines These wines may have a carbon dioxide pressure above 2.5 bar at 20 °C	III-C-25

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

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CATEGORY IV – WINES OF AROMATIC GRAPE VARIETIES		
	Group A – Still wines (*) These wines may have a carbon dioxide overpressure under 0.5 bar at 20 °C.	
	Sub-group of wines containing not more than 4 g/L of sugar	IV-A-26
	Sub-group of wines containing from 4.1 g/L to 12 g/L of sugar	IV-A-27
	Sub-group of wine containing from 12.1 g/L to 45 g/L of sugar	IV-A-28
	Sub-group of wines containing more than 45 g/L of sugar	IV-A-29
	Group B – Pearl wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.	
	Sub-group of wines containing not more than 4 g/L of sugar	IV-B-30
	Sub-group of wines containing more than 4 g/L of sugar	IV-B-31
	Group C – Sparkling wines. These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C	
	Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	IV-C-32
	Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	IV-C-33
	Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	IV-C-34
	Sub-group of sparkling wines containing more than 50 g/L of sugar	IV-C-35

CATEGORY V – WINES UNDER A FILM OF YEAST		
	Group A - wines containing not more than 4 g/L of sugar	
	Sub-group of wines with alcoholic content not more than 15 %	V-A-36
	Sub-group of wines with alcoholic content above 15 %	V-A-37
	Group B – wines containing from 4.1 to 20 g/L of sugar	
	Sub-group of wines with alcoholic content not more than 15 %	V-B-38
	Sub-group of wines with alcoholic content above 15 %	V-B-39
	Group C – wines containing more than 20 g/L of sugar	
	Sub-group of wines with alcoholic content not more than 15 %	V-C-40
	Sub-group of wines with alcoholic content above 15 %	V-C-41

CATEGORY VI - NATURALLY SWEET WINE (Ex. Late harvest, botrytised wine, ice wine...)		
	Group A - Non aromatic grape varieties	VI-A-42
	Group B – Aromatic grape varieties	VI-B-43

CATEGORY VII – LIQUEUR WINE		
	Group A - Non aromatic grape varieties (Ex: Porto, Marsala, Madera, Mistelles, Tokay Aszu....)	
	Sub-group of liqueur wines containing not more than 6 g/L of sugar	VII-A-44
	Sub-group of liqueur wines containing between 6.1 to 40 g/L of sugar	
	With an alcoholic content not more than or equal to 18 %	VII-A-45
	With an alcoholic content above 18 %	VII-A-46
	Sub-group of liqueur wines containing between 40,1 to 80 g/L of sugar	
	With an alcoholic content not more than or equal to 18 %	VII-A-47
	With an alcoholic content above 18 %	VII-A-48
	Sub-group of liqueur wines containing more than 80 g/L of sugar	
	With an alcoholic content not more than or equal to 18 %	VII-A-49
	With an alcoholic content above 18 %	VII-A-50
	Groupe B – Aromatic grape varieties (Ex. Muscats...)	VII-B-51
	Group C – Liqueur wines under a film of yeast (Ex. Jerez, Fino, Montilla-Morilles)	VII-C-52

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CATEGORY VIII - MISTELLES	
	VIII-A-53

CATEGORY IX – SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN		
	Group A – wine spirits	IX-A-54
	Group B – Brandy/Weinbrand	IX-B-55
	Group C – grape spirits	IX-C-56
	Group D – raisin spirits	IX-D-57
	Group E – grape marc spirits	IX-E-58
	Group F – wine lees spirits	IX-F-59

(*) EXEMPTION

Wines which are used to be presented with gas overpressure above 0.5 bar and not above 1 bar can be classified in Group A – Still wines, provided that these wines are tasted after other still wines.

REMARK: If in the sub-groups there are only a few samples, these samples can be included in another sub-group.

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