

CHAMPAGNE & SPARKLING WINE					
Analytical Parameters			Min	Max	
1	Alcohol content, expressed in % in v/v, at 20°C			≥ 10	≤ 13
2	Pressure, in atm, at 20°C			4	-
3	Total sugar g/L	Classification according to the sugar content	▪ Nature	-	≤ 3
			▪ Extra-brut	> 3	≤ 8
			▪ Brut	> 8	≤ 15
			▪ Sec ou Seco	> 15	≤ 20
			▪ Demi-sec, Meio-seco ou Meio-Doce	> 20	≤ 60
		▪ Doce	> 60	-	
4	Total acidity in mEq/L,(pH 8,2)			40	130
5	Volatile acidity, in mEq/L			-	20
6	Total sulphates (expressed in potassium sulphate) in g/L	for wines that have not gone through aging process or have gone through aging, but for less than 2 years	-	1,2	
		for wines that have gone through aging process for more than 2 years	-	1,5	
7	Reduced dry extract, in g/L	Produced with red wine	21	-	
		Produced with white wine and rosé or clairnet	15	-	
Contaminants			Min	Max.	
8	Methyl alcohol, in mg/L	Produced with red wine	-	400	
		Produced with white wine and rosé or clairnet	-	300	