SUMMARY OF RESOLUTIONS ADOPTED IN 2025 BY THE 23RD GENERAL ASSEMBLY OF THE OIV – CHISINAU (REPUBLIC OF MOLDOVA)

THE 23RD GENERAL ASSEMBLY OF THE INTERNATIONAL ORGANISATION OF VINE AND WINE (OIV), WHICH MET ON 20 JUNE 2025 IN CHISINAU (REPUBLIC OF MOLDOVA), ADOPTED A TOTAL OF **14 RESOLUTIONS**.

Decisions on Viticulture and the Environment

In the field of viticulture, the OIV adopted the following resolutions:

- A definition of reconstituted grape juice incorporating a Brix value of 16° for Vitis vinifera species and 14° Brix for Vitis labrusca species **(Resolution OIV-VITI 678B-2025)**.
  This definition complements the definitions of vitivinicultural products and is consistent with those adopted by other international organisations, notably the Codex Alimentarius.

- Some recommendations to avoid introduction, and to eradicate or contain grapevine Flavescence dorée epidemics with specific prophylactic measures and agronomic interventions, which supplement the recommendations already expressed in Resolution VITI OIV 3/2006 **(Resolution OIV-VITI 758-2025).**
  Among the recommended measures, some concern Prophylaxis and eradication measures and in particular i) the Prophylaxis in Flavescence dorée -free vine-growing territories, ii) the Control and surveillance measures in vine-growing areas of first establishment of Flavescence dorée
  The Interventions in vine-growing areas historically affected by Flavescence dorée: expansion and containment zones are also recommended
  Some measures to enable a methodological approach of control and surveillance

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Decisions on Oenological Practices

- The treatment with fumaric acid, expanding its usage on musts for microbiological control **(Resolution OIV-OENO 738-2025)**. Building on its adoption to inhibit malolactic fermentation in wine in 2021 and for wine acidification in 2024, this new resolution expands the usage of fumaric acid in must to inhibit and delay the development of lactic acid bacteria.
  The objectives of the practice are i) to control the growth and activity of lactic acid bacteria responsible for initiating malolactic fermentation in must and, where applicable, lactic spoilage, ii) to reduce the dose of sulphur dioxide, iii) to preserve malic acidity.
  Fumaric acid may be used at doses up to 0.8 g/L. However, in certain specific situations, such as sluggish fermentations, its addition can have a negative impact on the kinetics of alcoholic fermentation.

Decisions on Specifications of Oenological Products

The following monographs have been added to the *International Oenological Codex*, in particular:

- The adoption of a method for the determination of tartaric acid (L+) isotopic ratios $^{13}C/^{12}C$ and $^{18}O/^{16}O$ by isotope ratio mass spectrometry (IRMS) technique **(Resolution OIV-OENO 691-2025)**.
  According to the OIV International Oenological Codex, tartaric acid (L+) is a natural acid extracted from grapes, used to acidify musts and wines under conditions stipulated by regulation.
  In this context, this analytical method enables determination of the origin of tartaric acid, whether natural (grape-derived) or synthetic, by measuring its $^{13}C/^{12C}$ and $^{18}O/^{16}O$ isotope ratios through IRMS. It applies to tartaric acid (L^{+}) of no less than 95% purity.
  This method complements the monograph on Tartaric Acid (L+), as in the form of an annex, contributing to the traceability and authenticity of this oenological product.

- The adoption of a method for the determination of chitosan isotopic ratios $^{13}C/^{12}C$ and $^{15}N/^{14}N$ by IRMS technique **(Resolution OIV-OENO 728-2025)**.
  According to the OIV International Oenological Codex, chitosan is a natural polysaccharide of fungal origin, extracted and purified from reliable and

abundant food-grade or biotechnological fungal sources such as Agaricus bisporus or Aspergillus niger.
The isotopic ratios $^{13}C/^{12}C$ and $^{15}N/^{14}N$ allow differentiation of chitosan derived from crustacean exoskeletons and that obtained from fungal mycelium. In this context, the adopted method along with the limits specified for different isotope ratios can be used to determine the origin of the chitosan whether crustacean or fungal.
This method complements the monograph on chitosan, as in the form of an annex, contributing to the traceability and authenticity of this oenological product.

Decisions on Methods of Analysis

During this same session, it was decided that new methods of analysis will be added to the OIV analytical corpus. These include:

- The method for the determination of total acidity in grape juice, reconstituted grape juice, concentrated grape juice, and grape nectar by titration **(Resolution OIV-OENO 662G-2025)**.
  The method describes an analytical procedure for measuring total acidity within a range of 12.6 meq/L to 145.7 meq/L in the aforementioned grape-based products.
  The principle of the method is based on the potentiometric titration (preferably) or alternatively on titration with bromothymol blue as an indicator, with the endpoint determined by comparison to a colour standard.

- A microbiological analysis method for yeast cell counting in grape musts and wines using flow cytometry **(Resolution OIV-OENO 713A-2025)**. This method enables quantification of viable, stressed (permeable membranes) and dead yeast cells, using double labelling. However, it does not allow the quantification of viable metabolically inactive cells (impermeable membranes, VMI).
  It is possible to apply this method for analysis of wines, musts, musts during alcoholic fermentation, and foam captures. Quantification limits depend on the performance of the equipment used and the method of sample preparation.
  The principle of the method involves analysing a cell suspension using flow cytometry in volumetric mode. Prior to analysis, cells are stained with fluorescent dyes that differentiate between those having enzymatic activity (live) and those with compromised cytoplasmic membrane (dead).

This method is of particular interest to the wine industry, as it provides valuable information on yeast viability and fermentation dynamics, supporting control of fermentation processes.

- A microbiological analysis method of yeast cell counting using flow cytometry in yeast cultures **(Resolution OIV-OENO 713B-2025)**. It can be applied for the analysis of selected yeast preparations such as active dry yeasts (LSA) and sourdoughs.
  As in the case of must and wines, this method is used to quantify viable, stressed and dead yeast cells in yeast culture intended for oenological use, as defined by the OIV.
  Based on double labelling, this method does not allow the quantification of viable but metabolically inactive cells (impermeable membranes, VMI). The same analytical principle of the method as OENO-MICRO 22-713A is applied in this context.

In addition, the OIV has adopted guidelines to evaluate the fermentation properties of Saccharomyces cerevisiae strains **(Resolution OIV-OENO 739-2025)**. These guidelines describe a validated and standardised protocol designed to assess the fermentative and metabolic properties of S. cerevisiae wine strains in a synthetic medium, enabling direct and unbiased comparison of experimental data obtained by different laboratories.
The validated protocol indicates the different phases of the evaluation process and provides detailed procedures for each phase, establishing standard conditions for the characterisation of oenological properties of S. cerevisiae strains.
These guidelines complement the resolution OIV-OENO 370-2012, Guidelines for the Characterisation of Wine Yeasts of the genus Saccharomyces isolated from Vitivinicultural environments, as in the form of an appendix.

Finally, the OIV has adopted an updated version of the OIV Standard for International Competitions of Wines and Spirituous Beverages of Vitivinicultural Origin **(Resolution OIV-OENO 671A-2025)**. Following an initial revision in 2023 and a second in 2024, Member States agreed to further revise the score sheets with the following objectives:

- to improve clarity for international tasters,
- to enhance compatibility with digital tools,
- to simplify the format, thereby strengthening the reliability of results, particularly in competitions with a large number of samples.

Additionally, the update includes a redefinition of the descriptions for each descriptor used in the score sheets, allowing a greater consistency and precision in evaluation.

Decisions on Economy and Law

- The OIV decided to modify the OIV International standard of the labelling of spirituous beverages of vitivinicultural origin by including some specifications related to i) the presentation the list of ingredients **(Resolution OIV-ECO 733-2025)** and ii) the nutrition declaration **(Resolution OIV-ECO 732-2025)** as optional indications.
  However, OIV Member States:
  - May require the compulsory displaying of this information according to the national regulations.
  - May also authorise the list of ingredients and the full nutrition declaration to be displayed by using e-labels.

  In all cases, substances known to cause hypersensitivity, including allergies, and still present in the final product shall be indicated and emphasised. Furthermore, when the full nutrition declaration is displayed using e-labels, the energy value should also be indicated on the physical label.

Decisions on Safety and Health

- The OIV has decided to replace the existing cadmium limit with a limit at 0.005 mg/L for wine made from grapes harvested from 2026 onwards **(Resolution OIV-SECSAN 721-2025)**.
  The OIV encourages Member States to widely disseminate pertinent information to maintain Cadmium contents at the technologically lowest possible levels and enhance agricultural practices to mitigate Cadmium contamination from agricultural practices or contaminated soils.

- The OIV adopts a recommendation on education and communication to minimize wine misuse in adulthood **(Resolution OIV-SECSAN 729-2025)**. It is recognised that adolescence is a key period in the development of alcohol consumption habits. Family communication, social influences, and the media play a major role. The OIV recommendations include avoiding targeting adolescents in wine promotion campaigns, promoting moderation messages to young people and families, implementing prevention programmes in high-risk settings such as parties, bars, schools and universities, offering educational courses on responsible drinking, supporting families through mass media campaigns, parenting schools or family therapy, and encouraging research into the social mechanisms behind beverage-specific consumption patterns and their impact on adulthood.

* The full texts of the resolutions adopted by the 23rd OIV General Assembly will shortly be available on the OIV website.