

## Wine specifications for the purchase and supply of bulk wine

Compliance and confirmation of these wine specifications is a condition of collaboration.

The basis of these wine specifications forms Swiss legal requirements.

The legislative and regulatory text can be found at: [www.admin.ch/](http://www.admin.ch/).....

With Rutishauser-DiVino's quality characteristics taken into account, the supplied wines must meet the following requirements:

Ingredients / additives		Rutishauser DiVino's requirements	
		Maximum amount of total SO <sub>2</sub>	Minimum amount of free SO <sub>2</sub>
Sulphur dioxide SO <sub>2</sub> < 5 g/l residual sugar	Red wine	100 mg/l	25 mg/l
Sulphur dioxide SO <sub>2</sub> < 5 g/l residual sugar	White and rosé wine	130 mg/l	25 mg/l
Sulphur dioxide SO <sub>2</sub> > 5 g/l residual sugar	Red wine	130 mg/l	25 mg/l
Sulphur dioxide SO <sub>2</sub> > 5 g/l residual sugar	White and rosé wine	160 mg/l	25 mg/l
Volatile acidity	White and rosé wine Red wine	max. 0.5 g/l max 0.6 g/l	
Citric acid	E330	max. 1.0 g/l	
Sorbic acid	E200	max. 200 mg/l → declared on certificate of analysis	
Metatartaric acid	E353	No additive	
Ascorbic acid	E300	max. 150mg/lt	
Iron		< 4 mg/l	
Copper	FIV	max. 0.5 mg/l	
Gum arabic	E414	No additive	

### Delivery requirements

The wine must:

- be identical to the wine sample/reference number ordered
- be guaranteed naturally pure and hybrid-free
- be free of any added glycerol
- be accompanied by a certificate of origin or provenance
- be accompanied by a certificate of analysis  
Sugar content must be measured in fermentable sugar
- **contain 25 mg/l of free SO<sub>2</sub> at the publisher**

**Bulk Table Wine Specification**

<b>GMO declaration</b>	The wines do not contain any GMO's, neither from viticulture not from wine treatment with appropriate additives.
<b>Filtration</b>	<u>The delivered wine must be filtered</u> Clarity specification: <b>Maximum 1.2 NTU</b>
<b>Wine treatment</b>	All reagents and additives must be declared on the delivery documentation. The wine must be protein and tartar stable. <b>The wine may not contain any traceable amounts of casein, lysozyme or ovalbumine-based clarity agents.</b> If any such agents are included, they must be clearly declared on the delivery documentation and invoice. All wine treatments are based on the <b>Swiss Regulation «Anhang 9 zulässige önologische Verfahren und Behandlungen» der Getränkeverordnung SR 817.022.12</b> and corresponding to those in the <b>appendices I, II A und III A of the delegated regulation (EU) 2019/93463.</b>
<b>Non-listed wine additives</b>	For all wine treatment products or agents that are not listed on the <b>Swiss Regulation «Anhang 9» and regulation (EU) 2019/93463</b> (see above), the current provisions established by the producer and the laws of the country of origin apply. Their <b>DECLARATION</b> on the delivery documentation is <b>mandatory.</b>
<b>Pesticides</b>	The guidelines and maximum residue levels of the pesticides apply is required in the <b>Swiss Regulation VPRH SR 817.021.23 and the corresponding EU Regulations.</b>
<b>Deviations</b>	Deviations from the above listed specifications must be explained and documented, and require the express written consent of Rutishauser-DiVino SA.
<b>Court of jurisdiction</b>	Bern
<b>Quality assurance of the supplier</b>	

Standard / Norm	Yes	No
ISO 9001		
ISO 22000		
ISO 14001		
FSSC 22000		
Other GFSI Standards .....		
HACCP Food Safety Concept		

**Bulk Table Wine Specification**

The seller and / or the Dealer, Broker confirm that the present specification is adhered to and take note of the requirements of this document. This is to be sent back to us with a legally valid signature with the order confirmation.

	<b>The Buyer</b>	<b>The Seller</b>	<b>The Dealer / Broker</b>
<b>Company/ Stamp</b>			
<b>Place and Date</b>			
<b>Signature</b>			