## 8. Wine categories

Wines will be judged within following categories:

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| **Category:** | **Residual sugar content (g/l):** | **Category reference:** |
| **I. White wines** | | |
| - dry | (up to 4) | I.1 |
| - semi-dry | (above 4 up to 12) | I.2 |
| - semi-sweet | (above 12 up to 45) | I.3 |
| **II. Rose wines** | | |
| - dry | (up to 4) | II.4 |
| - others | (above 4 up to 45) | II.5 |
| **III. Red wines** | | |
| - dry | (up to 4) | III.6 |
| - others | (above 4 up to 45) | III.7 |
| **IV. Semi-sparkling and sparkling wines** | | |
| - dry | (up to 15) | IV.8 |
| - others | (above 15) | IV.9 |
| **V. White wines obtained from dark-skinned grape varieties (blanc-de-noir)** | | |
| - dry | (up to 4) | V.10 |
| - others | (above 4 up to 45) | V.11 |
| **VI. White wines obtained by use of special technologies**  *Category includes: wines aged under a film of yeasts (flor), wines obtained by long maceration of light-skinned grape varieties, wines produced from overripe, botrytised or partially dried grapes, etc., except sweet wines with content of residual sugar above 45 g/l.* | | |
| - dry | (up to 4) | VI.12 |
| - others | (above 4 up to 45) | VI.13 |
| **VII. Naturally sweet wines (non-fortified)** | | |
| - other than botrytised | (above 45) | VII.14 |
| - botrytised | (above 45) | VII.15 |
| **VIII. Liqueur wines (fortified)** | | |
| - dry | (up to 6) | VIII.16 |
| - others | (above 6) | VIII.17 |
| **N. “Natural” wines**  *Subcategory includes: wines obtained from organic or biodynamic vineyards and wines produced without sulphuring or with minimal dose of SO2.* | | |
| - should be additionally marked with the letter "N" placed after the appropriate category reference, mentioned above | | .... N |