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Here is a brief recap about Residual Sugar and sweetness in wine according to the European Union:

For still wine (with their translations):

	Dry	Medium dry	Medium	Sweet
Sweetness:	up to 4 g/l	up to 12 g/l	up to 45 g/l	more than 45 g/l
If balanced with suitable acidity:	up to 9 g/l if tartaric is less than 2g/l below sugar)	up to 18 g/l if tartaric is less than 10 g/l below sugar)		
French Wine	Sec	Demi-sec	Moelleux	Doux
English	dry	medium dry, off-dry	medium sweet, semi-sweet	sweet
German	trocken	halbtrocken	lieblich	süß
Italian	secco, asciutto	abboccato	amabile	dolce
Portuguese	seco	meio seco, adamado	meio doce	doce
Spanish	seco	semiseco	semidulce	dulce

For Sparkling wine:

Rating	Sugar content (grams per litre)
Brut Nature (no added sugar)	0–3
Extra Brut	0–6
Brut	0–12
Extra Dry, Extra Sec, Extra seco	12–17
Dry, Sec, Seco	17–32
Demi-sec, Semi-seco	32–50
Doux, Sweet, Dulce	50+