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The invention relates to biotechnology and can be used in the wine industry.

The strain of *Saccharomyces vini* yeast, deposited in the National Collection of Non-pathogenic Microorganisms under the number CNMN-Y-27, can be used in the production of sparkling rose wine.

The result consists in the selection of a local yeast strain having enhanced activity of fermentation of blends with different concentrations of phenolic substances, including anthocyanins, for the production of sparkling rose wine with high foaming and sparkling properties.

Claims: 1