s 2014 0113

The invention relates to biotechnology, namely to a method for assessing the capacity of secondary fermentation of the yeast strain for the production of red sparkling wine.

The method, according to the invention, comprises addition of the yeast strain in an amount of 3 mln cells/cm^3 in wine with a sugar content of 22 g/dm^3 and phenolic substances of 1000…2500 mg/dm^3, maintenance of wine for fermentation for 5 days at a temperature of 20°C in a vial with a diameter of 2 cm and a height of 15 cm, in which is placed with the neck towards the bottom of the vial a tube welded at one end, graduated with the scale of 0.071 cm^3, of a diameter of 0.3 cm and a height of 10 cm, from which the air is removed, and determination of the gas volume accumulated in the tube during fermentation. The greater the accumulated gas volume, the greater the capacity of secondary fermentation of the strain.

Claims: 1