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The invention relates to the wine-making industry, namely to processes for the production of sparkling wines.

The proposed process includes blending and treatment of dry wine materials, preparation of sugar syrup, composition of the fermentative mixture from the treated wine and sugar syrup, and secondary fermentation of the wine in presence of yeasts under pressure of carbon dioxide formed before consumption of 18...22 g/dm³ of the introduced sugar.

The novelty of the invention consists in the fact that during the secondary fermentation process the sugar concentration in the fermentative mixture is maintained at 2...6 g/dm³.

The technical result consists in enriching the wines with biologically active substances by yeast autolysis in the secondary fermentation process.