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The invention refers to the wine industry, in particular to a process for producing natural sparkling wine. The process, according to the invention, includes treatment of the wine stocks, preparation of the tank and dosage liqueurs, preparation of the fermentative mixture with a sugar content of 22...24 g/dm<sup>3</sup>, secondary fermentation up to the content of sugar of 4...8 g/dm<sup>3</sup>, decantation of the fermented mixture from the leaven sediment, cooling at a temperature from -2 up to -4°C with ageing during 48 hours, sterilizing filtration, mixing of the sparkling wine with fruit or berry nectar, in the quantity of up to 20 mass %, with ageing during 1...3 weeks, at a temperature of -2...0°C and agitation of 2 times a week, coarse filtration, optional administration of the dosage and isobarothermic bottling.

Claims: 1