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

The strain of the yeast *Saccharomyces cerevisiae*, deposited at the National Collection of Nonpathogenic Microorganisms under the number CNMN-Y-24, can be used in the production of sparkling white wines.

The result consists in the selection of a local yeast strain with the capacity of carbohydrate fermentation at moderate concentrations of alcohol for producing sparkling white wines of high quality.

Claims: 1