

The process for sparkling wine production provides for the treatment of wine stock, preparation of reservoir and expeditionary liqueurs, preparation of the fermentative mixture, secondary fermentation of the fermentative mixture, introduction of the expeditionary liqueur, introduction of protective colloids.

Summary of the invention consists in that the expeditionary liqueur is fortified with rectified ethyl alcohol, and into the fermentative mixture it is administered oak extract.

The result consists in the simplification of the process for sparkling wine production.