

a 2008 0078

The invention refers to the wine-making industry, particularly to a process for producing sparkling wine.

The process, according to the invention, includes preparation of the fermenting mixture on base of must obtained from grapes with a content of sugar of at least  $180 \text{ g/dm}^3$ , which preliminarily is cooled up to a temperature of  $8\text{...}10^\circ\text{C}$  and is subjected to ultrafiltration, two-stage fermentation into a champagne-fermenting tank: at the atmospheric pressure up to an alcohol content of at most 8 vol.% and under the carbon dioxide pressure up to an alcohol content of at least 10 vol.% , the yeast curing is carried out up to 7 days, decantation with concomitant cooling, isobaric filtration, afterwards the wine is conditioned according to the sugar content, it is treated with cold at a temperature of  $-3\text{...}-4^\circ\text{C}$  during 3...5 days and is subjected to ultrafiltration with subsequent isobarothermic bottling.

Claims: 2