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

The process, according to the invention, includes blending of the treated wine stocks, addition of succinic acid in a dose of 0,25...1,00 g/dm³ and/or amino acids: tryptophane and/or methionine, each in a dose of 0,01...0,10 g/dm³, agitation, preparation of the fermenting mixture and secondary fermentation in bottles or in hermetic metallic reservoirs.

The result consists in improving the quality of wine, namely the foamy properties.

Claims: 1