

The invention refers to the wine industry.

The process, according to the invention, includes pasteurization of the wine stock, preparation of the fermentative mixture, second fermentation, administration of the expeditionary liqueur and refrigeration of the finished product. At the same time, prior to administration of the liqueur 1/3 of its volume is treated with sorbent containing copper or zinc, the treatment dose constituting 0,8...1,1 g/dm<sup>3</sup>, it is matured during 3...5 days with subsequent decantation and mixed with the remaining part. Further into the liqueur it is introduced sorbic acid in a dose of 150...200 mg/dm<sup>3</sup> and citric acid, the acids ratio being respectively of 1:0,6.

The result consists in the possibility of using sorbic acid as conservant for natural sparkling wine and in obtaining a stable finished product.

Claims: 1