



Sparkling Wine Overview

Below are some of the methods used to make sparkling wine.

Traditional Method

- Undergoes 2nd fermentation in bottle
- Typically commands a higher price
- Often has yeasty or bread flavors
- Used to make Champagne and Cava
- Also referred to as “Methode Traditionnelle” on the bottle

Transfer Method

- Variation of Traditional Method
- Lower cost to produce
- Often indicated by “Bottle Fermented”

Tank Method

- Undergoes 2nd fermentation in a steel tank
- Used when winemaker wants to retain fruit flavors of grapes
- Minimal to no yeasty or bread flavors
- Typically no use of oak
- Method used to make most Prosecco and Sekt
- Prosecco typically a bit sweeter than other sparkling wines

Asti Method

- Primarily for sweet sparkling wines from Italy
- Only a single fermentation

Carbonation

- Carbon dioxide added to wine
- Used when winemaker wants to retain fruit flavors of grapes
- Cheapest of all methods



Sparkling Wine Overview

Sugar Levels in Sparkling Wine

- Brut Nature/Zero Dosage: up to 3 grams/liter
- Extra Brut: up to 6 grams/liter
- Brut: up to 12 grams/liter
- Extra Sec/Extra Dry: 12-17 grams/liter
- Sec/Dry: 17-32 grams/liter
- Demi-sec/Medium Dry: 32-50 grams/liter
- Doux/Sweet: 50+ grams/liter