

A background image of a glassblowing workshop. In the center, a glass vessel is being heated by a large, intense flame from a gas torch. To the left, another glass piece is being worked on. The scene is filled with the warm, orange and yellow light of the flames, contrasting with the dark, industrial environment of the workshop. The glass pieces are translucent and show some internal textures.

Stölzle Lausitz

GLASS IS NOT JUST GLASS

Training on the glass series
and their characteristics

SPARKLING WINE AND GLASS COMPATIBILITY

Stölzle Lausitz

FERMENTATION METHODS OF SPARKLING WINES

The choice between bottle fermentation and tank fermentation influences the style and quality of the final product. Bottle fermentation is often associated with higher-quality sparkling wines, as it allows longer aging on the yeast and creates a more complex taste. Tank fermentation is often used for more affordable or mass-produced sparkling wines, as it is more cost-effective and efficient. Further manufacturing processes are Carbonation and Transfer Method.

BOTTLE FERMENTATION

- In bottle fermentation, the second fermentation takes place, which leads to the formation of carbon dioxide and thus to the bubbles, directly in the bottle
- Once the base wine is made, a mixture of sugar and yeast (“tirage”) is added to the bottle.
- This triggers the second fermentation
- During fermentation in the bottle, yeast and lees collect on the bottom of the bottle, contributing to a more complex aroma development
- After fermentation, the wine is clarified by riddling and disgorging to remove the yeast, and topped up with a mixture of wine and sugar, called “liqueur d’expédition”
- Glass recommendation: Tulip glass or White Wine glass, ideal for complex, bottle fermented
- Sparkling Wines such as Champagne, Franciacorta or premium Sparkling Wine with higher bottle pressure. The tulip shape helps preserve bubbles while enhancing aromas and texture.

FERMENTATION METHODS OF SPARKLING WINES

TANK FERMENTATION

- The second fermentation does not take place in the bottle, but in a pressurized tank
- The base wine is placed in a pressurized tank with sugar and yeast to trigger the second fermentation
- Fermentation is quick and takes place in larger volumes, which can lead to a fresher and fruitier style
- After fermentation, the wine is filtered to remove the yeast and then bottled
- Glass recommendation: Flute glass, preferred for fresh, tank fermented sparkling wines with lower bottle pressure, such as Prosecco or Spumante. The narrow shape emphasizes lively bubbles and crisp fruitiness.

TYPES OF SPARKLING WINES



FRANCE – CHAMPAGNE

- Strictly protected designation: only from Champagne region
- Main grapes: Pinot Noir, Meunier & Chardonnay
- Produced with the traditional bottle fermentation method



FRANCE – CRÉMANT

- Produced outside Champagne
- Grapes vary by region (e.g. Chardonnay, Pinot Noir, Riesling, Pinot Blanc)
- Always made with the traditional method (bottle fermentation)



GERMANY – SEKT / WINZERSEKT

- Grapes: Riesling, Chardonnay, Pinot varieties
- Sekt
 - Often produced with tank fermentation or transfer method
- Winzersekt
 - Always produced with bottle fermentation method



ITALY – SPARKLING WINES

- Franciacorte: Lombardy, traditional bottle fermentation, Champagne style.
- Lambrusco: Emilia-Romagna, sparkling red or rosé, dry or sweet.
- Asti Spumante: Piedmont, Moscato grape, sweet and aromatic.



SPAIN – CAVA

- Produced under strict quality regulations
- Main grapes: Parellada, Xarel·lo, Macabeo
- Made with the traditional bottle fermentation method

SWEETNESS LEVELS IN SPARKLING WINES

Sparkling wines come in a wide range of sweetness levels, with their own terminology. Due to the natural acidity and bubbles, sparkling wines often taste drier than still wines with the same sugar level.

- Brut Nature (Zero Dosage): 0–3 g/l sugar. No sugar added after second fermentation.
 - The driest style of sparkling wine.
 - Extra Brut: 0–6 g/l sugar. Very dry, only minimal sugar added or residual natural sugar.
 - Brut: 0–12 g/l sugar. Dry, with just enough sugar to balance acidity.
 - Extra Dry: 12–17 g/l sugar. Slightly sweeter, often used in Prosecco.
 - Sec (Dry): 17–32 g/l sugar. Noticeably sweet.
 - Demi-Sec (Medium Dry): 32–50 g/l sugar. Clearly sweet, dessert-like impression.
 - Doux (Sweet): 50+ g/l sugar. Very sweet, usually for dessert pairings.
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WHAT DOES “DOSAGE” MEAN?

After the second fermentation and disgorging, a small amount of liquid (called the liqueur d'expédition) is added to top up the bottle. This mixture contains wine and, in most cases, a certain amount of sugar. The amount of sugar in the dosage determines the final sweetness level of the sparkling wine (e.g. Brut, Extra Dry, Demi-Sec, etc.).

SPARKLING WINE & CHAMPAGNE GLASSES

Sparkling wine and champagne glasses are taller and narrower than regular wine glasses. This shape preserves the bubbles and enhances the aroma and taste. The ideal serving amount is 100 ml, and the glass should never be filled more than two-thirds.



SPARKLING WINE GOBLET

- Classic among sparkling wine glasses
- Tapered shape narrowing downwards
- Capacity: 150–200 ml
- Top diameter max. 4 cm to prevent rapid loss of bubbles



FLUTE

- Trumpet-shaped, narrow and elegant
- Long, broad stem
- Capacity: about 200 ml



COUPE

- Wide and shallow bowl
- Shorter stem
- Diameter around 10 cm
- Capacity up to 300 ml
- Today mainly used for cocktails, as bubbles escape quickly
- More retro style becoming a trend



CHAMPAGNE GLASS

- Taller and narrower than sparkling wine glasses, enhancing aromas
- Narrow opening helps preserve bubbles and carbon dioxide

SPECIAL FEATURES

WHAT IS PERLAGE?

- From the French “perlage”, referring to the sparkling effect of bubbles in sparkling wine
- Considered a quality indicator: the finer and faster the bubbles rise in the glass, the better the wine quality
- Feine Perlage
 - Carbon dioxide bubbles are very small and rise quickly
 - Creates a more delicate, refined, and elegant impression
 - Common in high-quality sparkling wines, where bubble finesse depends on extended yeast contact
- Large & Dominant Perlage:
 - Example: Prosecco Frizzante → here the CO₂ is injected under pressure, producing
 - larger bubbles

WHERE DO THE BUBBLES IN SPARKLING WINE COME FROM?

- Sparkling wine, Prosecco, and Champagne are defined by their effervescence, caused by dissolved carbon dioxide
- The CO₂ makes them taste refreshing and lively
- Rising bubbles burst at the surface, releasing aromas more intensely

WHAT IS THE “EFFERVESCENCE POINT”?

- A pre-defined spot or tiny rough area on the bottom of the glass that encourages bubble formation
- CO₂ in the sparkling wine collects and releases more effectively at this point, improving effervescence
- Ensures bubbles rise more steadily and for longer
- Each bubble release carries aromatic compounds upward, enhancing the wine’s bouquet

CHAMPAGNE & SPARKLING WINE GLASSES AT STÖLZLE LAUSITZ

The Champagne & sparkling wine glass assortment at Stölzle Lausitz includes the following products:

- Champagne Glass
- Champagne Coupe Grand Cru
- Champagne Coupe
- Sparkling Wine Glass

The different products are available across all collections. They differ in design and price positioning

HANDMADE & PRESTIGE LINE

- Q1: Champagne Glass
- Cocoon: Champagne Glass
- Fino: Champagne Glass
- Starlight: Champagne Glass
- Symphony: Champagne Glass
- Soho: Champagne Coupe, Champagne Coupe
- Grand Cru

PREMIUM LINE

- Celestia: Champagne Glass
- Quatrophil: Champagne Glass
- Swing & Twist: Champagne Coupe
- Power: Champagne Glass, Champagne Coupe, Grand Cru
- Experience: Sparkling Wine Glass
- Highlight: Champagne Glass
- Exquisit Royal: Champagne Glass

CLASSIC LINE

- Exquisit: Champagne Glass, Sparkling Wine Glass
- Classic: Champagne Glass, Sparkling Wine Glass
- Revolution: Sparkling Wine Glass
- Event: Sparkling Wine Glass
- Weinland: Sparkling Wine Glass
- Ultra: Sparkling Wine Glass
- L'Amour: Sparkling Wine Glass
- Vinea: Champagne Glass, Sparkling Wine Glass
- Grandezza: Champagne Glass, Sparkling Wine Glass
- Jive: Champagne Coupe
- Cuvée: Champagne Glass
- Prestige: Champagne Glass

A close-up, artistic photograph of a glassblowing process. Molten glass is being poured from a vertical tube into a glass mold. A bright, intense flame from a gas torch is directed at the glass, creating a dramatic interplay of light and shadow. The background is dark and industrial, with other glassblowing equipment visible in the distance.

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BORN IN FIRE.

