



## Recent Innovations in the Production of Sparkling Wines

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### Message from the Guest Editor

Sparkling wines are produced in many areas around the world either in a bottle (Traditional method) or in a tank or autoclaves (Charmat method) and have a significant economic importance. They are obtained with different vine varieties, Chardonnay and Pinot noir are the most used, but autochthonous varieties are also employed. The wines are generally white or rosé, but in some areas, they are also red (Italy and Australia). Many have local appellations; Champagne is reserved by EU law to sparkling wine produced in the Champagne region of France, for example. The wine sugar content can be also different.

The aim of this Special Issue is to bring together the most recent studies on sparkling wines of different world areas, with a particular interest in emerging wine producers. Authors are invited to contribute to this Special Issue with their studies on innovations in the production of sparkling wines. Innovations can influence bubbles, wine composition and quality, sensory profile, and, furthermore, the preferences of consumers.

