Special Issue

Sparkling Wine

Message from the Guest Editors

Sparkling wines are currently experiencing an increase in production and popularity worldwide, using diverse production methods and producing different wine styles, from a range of grape varieties. For this reason, sparkling wine research from the vineyard to the final wine, has intensified. This Special Issue intends to compile current research and revised information on sparkling wine, from viticultural effects on the final wine to winemaking topics, including yeast, base wine, sparkling wine chemical composition, second alcoholic fermentation, wine aging, aroma, sensory analysis, foam, and new varieties. Consumer-based studies are also welcome. Full articles, short communications and reviews are encouraged.

Guest Editors

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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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indexed within Scopus, ESCI (Web of Science), FSTA, CAPlus / SciFinder, PubAg, and other databases.

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Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 24.1 days after submission; acceptance to publication is undertaken in 6.6 days (median values for papers published in this journal in the first half of 2025).

