

## Special Issue

# Recent Innovations in the Production of Sparkling Wines

### 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.

### Guest Editor

Dr. Maria Carla Cravero

CREA, Council for Agricultural Research and Economics, Research Centre for Viticulture and Enology, Via P. Micca 35, 14100 Asti, Italy

### Deadline for manuscript submissions

closed (21 July 2023)



## Beverages

an Open Access Journal  
by MDPI

Impact Factor 2.7  
CiteScore 4.6



[mdpi.com/si/110273](https://mdpi.com/si/110273)

*Beverages*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[beverages@mdpi.com](mailto:beverages@mdpi.com)

[mdpi.com/journal/  
beverages](https://mdpi.com/journal/beverages)





# Beverages

---

an Open Access Journal  
by MDPI

---

Impact Factor 2.7  
CiteScore 4.6



[mdpi.com/journal/  
beverages](https://mdpi.com/journal/beverages)



## About the Journal

### Message from the Editor-in-Chief

---

#### Editor-in-Chief

Prof. Dr. Edgar Chambers IV  
Center for Sensory Analysis and Consumer Behavior, Kansas State  
University, Manhattan, KS 66506, USA

---

#### Author Benefits

##### High Visibility:

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

##### Journal Rank:

CiteScore - Q2 (Food Science)

##### 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).