



## Sparkling Wine

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### Message from the Guest Editors

Dear Colleagues,

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.

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*Guest Editors*

