

# Download Making Sparkling Wines At Home

MAKING SPARKLING WINE. Sparkling wine is not difficult to make at home, and is well worth the time and effort involved. The procedure involves two stages: firstly, a normal fermentation to produce a wine of no more than 10% alcohol by volume; and secondly, another fermentation in the bottle to produce the bubbles of carbon dioxide gas which ...The Wine Wizard is an expert on home winemaking whose identity, like the identity of all superheroes, must be carefully guarded. Send in your questions to the wizard at [wiz@winemakermag.com](mailto:wiz@winemakermag.com). Send in your questions to the wizard at [wiz@winemakermag.com](mailto:wiz@winemakermag.com). Although sparkling wine can be made from a variety of materials, Chardonnay, Pinot Noir, and Riesling are the preferred grape varieties. It is best to use a good quality all-grape product for making champagne. by Jack Keller. Sparkling wine has several names. The one most people use is Champagne. Champagne is sparkling white (occasionally pink) wine made from one or more of several grape varieties in the Champagne region of France.