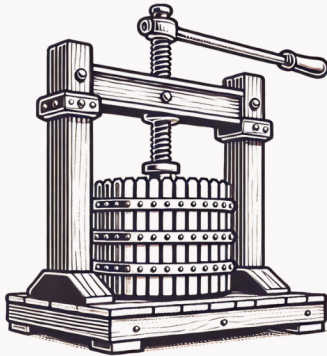


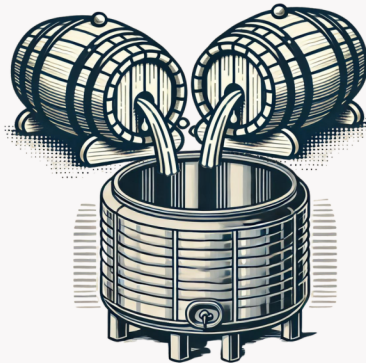
simple explained CHARMAT MÉTHODE

PRESS & FERMENTATION



BASE WINE AND BLENDING

Base wine is a still wine with lower alcohol



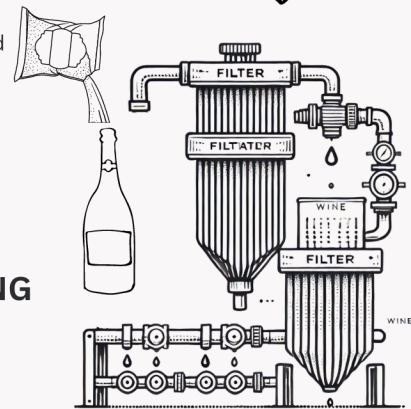
SECOND FERMENTATION IN A SEALED TANK

The temperature is cooled down and carbon dioxide remains in the tank under pressure, alcohol level goes up about 1-1,5%



DOSAGE

Sugar levels will be adjusted



CORKING and LABELING



FILTER AND BOTTLING



Charmat methode wines:

Prosecco, Asti Spumante, Lambrusco, Sekt, Espumante, Tank method sparkling wines

PROS:

- Charmat method is cheaper than traditional method making wines more affordable
- Quicker production and market availability.
- Fresh, Fruity Flavors
- Ensures uniform quality and flavor.

CONS:

- Less Complexity
- Limited Styles
- Traditional method wines often seen as higher quality.
- Charmat method wines may be viewed as less prestigious.
- Shorter shelf life, best consumed within a year or two.