

A process for preparation of vintage white table wine, which provides for the grinding of grapes with the separation of stems, the obtainment of fiber, its sulfitation, pressing, the fermentation of wort on the pure culture yeast, the aging of wine materials on the yeast dreg, removal from the yeast dreg, blending of the wine materials and treatment, the grapes of the sorts Sukhomlynskyi bilyi and Bianka are processed, the wort is ripened on the husks of grapes during 12-14 hours, and the ripening of wine materials on the yeast dreg is realized during 42-47 days, at that before the treatment the wine materials are blended in the ratio of 1.2:0.8.