

A process for preparation of strong white wine comprises breaking of grapes with stemming, obtainment of fiber, its sulfatation, fermentation of fiber on pure yeast culture, pressing of fiber, fortification, clarification, blending, heat treatment, ageing, at that the grapes of Ovidiopolskyi and Bianca varieties are processed, the wine materials are blended in the ratio 1:1 with subsequent adding of 18-22 ml/dm³ of alcohol extract of stems and twofold bubbling by air during 12-17 minutes during the first month of heat treatment. The wine has dried fruit flavor and taste with notes of citrus fruits.