

Cantina della Volta | Brut Rosato Dosaggio Zero

'La Prima Volta' | VSQ



The Story: We love Lambrusco and we want to offer the finest selection of Lambrusco wines in the Mid-Atlantic. Cantina della Volta is the rebirth of a winery founded in 1920 by the Bellei family. The fourth generation of the Bellei, Christian, is the catalyst that began Cantina della Volta anew. The winery is part of a 32ha site with 9ha of vine. Christian has begun moving the winery to organic certification-all wines are farmed sustainably and the Il Mattaglio wines are certified organic as of 2017. Christian believes very heavily in the Metodo Classico (Traditional Method) and all of his wines are bottle-fermented. The wines of Cantina della Volta are truly world-class. They are regarded by many to be among the finest sparkling wines produced in Italy and are found in the very best restaurants in the world.

Vineyard: Lambrusco di Sorbara grapes grown in the Emilia Romagna region. The grapes are manually harvested in cases (17kg max) the first week of September. The bunches are treated with care to avoid any damage during transport to the winery.

Vinification: The grapes are softly pressed and only the free run must, the second 30% which is the best quality, is fermented. Following the Metodo Classico, the first fermentation is in stainless steel tank followed by the second fermentation in the bottle. Following disgorgement, the wine is topped off without the addition of sugar.

Ageing: The wine is aged 33 months on the lees and aged an additional year in the cellar following disgorgement to allow the wine's complexity to evolve.

Everything else you want to know about this

wine: La Prima Volta is a reserve wine not made in every vintage. Lambrusco di Sorbara is used because of the Lambrusco varieties, it is lightest in color, highest in malic acid, and lowest in tannin, all of which make for the best sparkling wine using the Metodo Classico. The winery is based in the original building of the Cantina Bellei, built by Christian's great-grandfather on the banks of the Naviglio di Bomporto canal, near the 18th-century dock, where boats would perform la volta ('the turnaround') before setting sail once more to return back to the city of Modena.

Varietal: 100% Lambrusco di Sorbara

Region: Emilia-Romagna, IT

Winemaker: Christian Bellei

Dosage: Zero

Method: Metodo Classico

Farming: Working Organic & Sustainable

Soil: Calcareous, clay, chalk

Le Storie
Wines