

# Cantina della Volta | Metodo Ancestrale 'Rimosso'

## Lambrusco di Sorbara DOC



**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 Secchia river alluvial plain, in the heart of the Emilia Romagna region. For the best expression, grapes are manually harvested in cases (17kg max) the first week of October.

**Vinification:** Maceration takes place in a refrigerated wine press. Alcoholic fermentation takes place into stainless steel storage tanks under controlled temperature. The wine is then bottled with yeast and 10g of sugar and then undergoes a second fermentation in the bottle producing a dry, frizzante wine. The wine is not disgorged - the yeasts remain in the bottle rendering a cloudy wine when poured.

**Ageing:** The still wine rests at least 6 months in tank prior to bottling. The wine rests at least 5 months: Bottles are stored in constant ambient temperature at 12°C, which allows the proper maturation of the wine in presence of yeast.

### Everything else you want to know about this

**wine:** Rimosso is Cantina della Volta's longest produced wine celebrating 100 years of production in 2020. It is their "wine of tradition". 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 Modena.

**Varietal:** 100% Lambrusco di Sorbara

**Region:** Emilia-Romagna, IT

**Winemaker:** Christian Bellei

**Method:** Metodo Ancestrale

**Farming:** Working Organic & Sustainable

**Soil:** Calcareous, clay, chalk

*Le Storie*  
Wines