

# Cantina della Volta | Metodo Classico Rosé Brut

## 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 last week of September.

**Vinification:** The grapes are softly pressed followed by a 2.5 hour maceration with 40% of the sweetest must. Following the Metodo Classico, the first fermentation is in stainless steel tank followed by the second fermentation in the bottle. The bottles are stored horizontally at a constant temperature of 12°C during the second fermentation.

**Ageing:** The still wine is aged 6 months in tank prior to bottling, followed by at least 41 months on the lees in the bottle.

**Everything else you want to know about this wine:** 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:** 5.5g/l

**Method:** Metodo Classico

**Farming:** Working Organic & Sustainable

**Soil:** Calcareous, clay, chalk

*Le Storie*  
Wines