

Cantina della Volta | Brut Metodo Classico

'Il Mattaglio' | 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: Il Mattaglio is the vineyard site located in the hamlet of Riccò di Serramazzone in the Apennines, south of Modena, at an elevation around 2,100' above sea level. The soil contains chalk deposits near the surface, and the microclimate is very similar to those of the Champagne region. Grapes are hand harvested, in crates no more than 37lbs. to ensure fruit remains whole, the last week of August

Vinification: Grapes are softly pressed: Following the Metodo Classico, the first fermentation is in stainless steel tank followed by the second fermentation in the bottle.

Ageing: Following the first fermentation, the still wine is aged in tank at least 6 months until bottled the spring after harvest. The wine is then aged 45 months minimum, on the lees in the bottle.

Everything else you want to know about this wine: The 'Il Mattaglio' line is wine made from Champagne varietals planted in the 1990s as an experiment in making said wines in its micro-climate. The Cantina della Volta 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 to Modena.

Varietal: 80% Chardonnay,
20% Pinot Noir

Region: Emilia-Romagna, IT

Winemaker: Christian
Bellei

Dossage: 4g/l

Method: Metodo Classico

Farming: Certified Organic
since 2017 & Sustainable

Soil: Calcareous, clay, chalk

Le Storie
Wines