

Cantina della Volta Trentasei

THE FACTS

COUNTRY: Italy

REGION: Emilia-Romagna

APPELLATION: Sorbara

CEPAGE: 100% Lambrusco

WINEMAKING: Fermentation in stainless steel tanks, with a second fermentation in the bottle according to Champenoise method

AGING: Min. 36mo on lees

THE STORY

Cantina della Volta is the result of one hundred years of experience of the Bellei family, winemakers from Bomporto di Modena since 1920, of which the oenologist Christian is from the fourth generation.

THE ADJECTIVES

OVERALL: Elegant & Finessed

AROMAS / FLAVORS: Red berries, currants, soft floral tones, crusty bread

MOUTHFEEL: Charming & Complex

THE SELLING POINTS

AWARDS: 90pts WE

PAIRINGS: Enjoy with a light brunch, fresh cheese, finger foods

