



- The company is based in the original building of the Cantina Bellei, built by Christian's great-grandfather in 1920 on the banks of the Naviglio di Bomporto canal, near the **18th-century dock where boats would do “la volta” (the turnaround)** before setting sail back to the city of Modena. It is due to this place, steeped in meaning and history, that we owe the symbol of the riverboat and the company name “Cantina della Volta”.
- Although the winery is in the heart of Lambrusco di Sorbara territory, Christian and his father Giuseppe have always cultivated a passion for sparkling wines of the finest quality. **After numerous visits to Epernay, the capital of Champagne, to study the winemaking using the Metodo Classico, they applied it to the grapes in their own winery.**
- Giuseppe and Christian obtained major awards in numerous winemaking contests and are considered one of the best Lambrusco producers.

Varietal: 100% Lambrusco di Sorbara

Appellation: Lambrusco di Sorbara DOC

Production Zone: Bomporto, near Modena, in Emilia Romagna; altitude 640 mt a.s.l.

Soil: Calcareous, clay-rich with chalk deposits (very similar to Champagne region)

Vinification: Gentle pressing, clarification, fermentation in temperature-controlled stainless-steel tanks. In tank for 6 months

Maturation: Second fermentation in bottle with selected yeast horizontally for 21 months. Then remuage, dégorgement and liqueur d'expédition addition.

A very fun Lambrusco, fresh and affordable, but still true 100% committed to Sorbara (as so many producers add Grasperossa in their blends). It's everything you want from a Lambrusco.



- *Bright ruby color. Fresh strawberry and red cherry fruit showing a touch of late-season sweetness gets lifted by fine bubbles and notes of sweet spice, blood orange and tangerine pith. Plenty of depth and flavors intense enough to last all the way through the lip-smacking finish.*
- *Very versatile sparkling wine. Enjoy with meats & cheeses, Bolognese, tortellini in brodo.*