



- 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:** Hand harvest. Gentle pressing, clarification and fermentation in temperature-controlled stainless-steel tanks.

**Maturation:** Second fermentation in bottle with selected yeast horizontally for 36 months. Then remuage, dégorgement and liqueur d'expédition addition.

Lambrusco Brut “Trentasei” encloses the charm of Emilia Romagna with the elegance and finesse of Champagne. The name “Trentasei” comes from the number of months on the lees; a refinement that gives structure, scale and complexity of this classic method of Lambrusco.



- *Bright brilliant classic method of red ruby color. The nose perceives clear notes of sour cherries, raspberry and a floral note of wild rose. Well bodied, with good balance and excellent extracts that create a nice sensory profile. Salty, compact, with unique texture.*
- *Very versatile sparkling wine. Enjoy with a light brunch, fresh cheese, finger foods*