



- 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, a 2.5hour maceration with 40% of the sweetest must and fermentation in temperature-controlled stainless-steel tanks. Maturation in tank for 6 months

Maturation: Second fermentation in bottle with selected yeast horizontally for 46 months. Then remuage, dégorgement and liqueur d'expédition addition.

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.



- *Bright pink color. Delicate scents evoking bread crust, red berry, and peach mingle with a floral note of field flower. On the savory elegant palate, a soft perlage accompanies strawberry, pomegranate, tangerine, and a hint of ginger before a crisp finish.*
- *Very versatile sparkling wine. Enjoy with seafood, cheese, perhaps a sweet dessert.*