PANEBIANCO WINES

PANEBIANCO SELECTION



Cantina della Volta

Brutrosso

Rosso Spumante Metodo Classico

An extraordinary red sparkling wine from Emilia-Romagna, Brutrosso expresses the energy, finesse and territorial identity of Cantina della Volta through the traditional Metodo Classico.



VINEYARD / AREA
Sorbara, Modena Emilia-Romagna

SOIL
Sandy, silty alluvial soils

ALTITUDE
50 – 100 m a.s.l.

FARMING
Sustainable farming practices

HARVEST
Manual harvest

VINIFICATION
Traditional Metodo Classico with secondary fermentation in bottle using selected Lambrusco gres grapes from Sorbara.

MATURATION
Aged on the lees in bottle for an extended period to enhance complexity and finesse.

TASTING PROFILE

COLOR
Brilliant ruby red with fine, persistent bubbles.

AROMAS / FLAVORS
Red cherry, wild berries, violet, pomegranate and delicate floral notes, with a hint of bread crust.

PALATE
Dry, vibrant and elegant, with lively acidity, fine bubbles and a long, mineral finish.

SERVING TEMPERATURE
8 – 10 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Perfect with cured meats, traditional Emilia-Romagna cuisine (such as tortellini and ragù), roasted meats, aged cheeses and hearty vegetarian dishes.

CANTINA DELLA VOLTA

ABOUT THE PRODUCER
Cantina della Volta, situated in the heart of Sorbara (Modena), is dedicated to reviving the sparkling tradition of Lambrusco through meticulous vineyard work and long bottle aging. The winery combines deep respect for its territory with a modern, quality-driven approach to create distinctive Metodo Classico sparkling wines.

WHY PANEBIANCO SELECTED THIS WINE
A unique and refined expression of Lambrusco from Sorbara, Brutrosso combines tradition, terroir and exceptional craftsmanship, offering a vibrant and elegant red sparkling wine that stands apart.

WEBSITE
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