

# 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

**ALCOHOL BY VOLUME:** 12.5%

**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

