

Cantina della Volta Rimosso Lambrusco Sorbara DOC

THE FACTS

COUNTRY: Italy

REGION: Emilia-Romagna

APPELLATION: Sorbara

CEPAGE: 100% Lambrusco

WINEMAKING: Maceration takes place in a refrigerated winepress. Alcoholic fermentation in stainless steel tanks.

ALCOHOL BY VOLUME: 12.0%

AGING: 6mo in tanks, 5mo in btl

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: Fruity & Lightly Effervescent

AROMAS / FLAVORS: Red berry fruits, roasted peanuts, almond, black currant

MOUTHFEEL: Full-bodied with a long finish

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: Enjoy with Pasta primavera, Vegetable risotto, Pizza

