



**CANTINA
DELLA
VOLTA**



BRUTROSSO

Lambrusco di Sorbara Spumante D.O.C. Traditional Method

*Migliori Bollicine (Best sparkling Wine) - Autochtona Award 2018
Vino Quotidiano Award – Guida Slow Wine 2019*

Appellation

BRUT sparkling Lambrusco di Sorbara

Grapes

Single variety wine-making of Lambrusco di Sorbara grapes, grown in the Lambrusco di Sorbara D.O.C. typical cultivation area.

Harvesting period

Last week of September.

Wine-making Method

Lambrusco di Sorbara Spumante D.O.C. is obtained from the single variety vinification of the best Lambrusco di Sorbara grapes.

The wine undergoes the secondary fermentation in the bottle, sticking to the Classic Method procedure. Bottles are then stored horizontally at a constant room temperature of 12°C for at least nine months. After the rémuage and the disgorgement, liqueur d'expédition is added, then bottles are corked, wired and labeled.

Description

Brilliant ruby red color, with elegant and uninterrupted chains of tiny perlage, characteristic of the Classic Method. On the nose, inviting fragrances of raspberries and juicy wild strawberries mixed with intriguing citrus notes. In the mouth, definite beginning, as an authentic Sorbara wine, then it spreads with rich fruity flavors. Nice finish, good persistence, excellent harmony in the balance of acid and salty flavors. Clean finish.

Alcohol strength: 12,5% vol.

To be served at 8°C

Available bottles

750 ml bottle packed in 6 pieces case.

