



**CANTINA
DELLA
VOLTA**



D.D.R. Red Sparkling Wine

Appellation

Red Sparkling wine, Classic Method, BRUT

Grape Variety

Pure vinification of the best grapes cultivated in the alluvial soils of the Secchia river

Harvest Period

Last week of September

Vinification Method

Red Sparkling Wine is crafted by selecting the finest grapes directly from the vineyard, hand-picked and vinified in purity. The pressing follows strict fractioning criteria. The portion of must selected for vinification undergoes clarification, followed by primary alcoholic fermentation in steel tanks at controlled temperature. After aging for at least nine months in tanks, bottling proceeds, and the wine undergoes secondary fermentation in the bottle. Bottles are stored at a constant temperature of 12C for over 70 months. After remuage and subsequent disgorgement, liqueur d'expedition is added before packaging..

Description

Deep ruby red color. Broad aromas characterized by an array of red fruit preserves (cherry, wild strawberry, currant, raspberry), followed by floral notes of dried rose and peony. Finishes with hints of underbrush, myrtle, and cinnamon. The palate is enveloping, full, rich, and juicy, supported by a beautiful fruit texture. Excellent balance between freshness and savoriness. Long and persistent finish

Alcohol Content: 13% vol.

Serve at 8-10C.

Available Formats 750 ml
bottle in a box of 6

