

BELLEI



Francesco Bellei & C.

TASTING NOTES

The bouquet reveals pronounced notes of cherry and raspberry, with a hint of balsamic. On the palate, the wine showcases the vibrant character of Sorbara, combining ripe fruit with remarkable freshness. The finish is marked by a decisive touch of acidity and salinity. The mousse is compact and airy, while the color displays a brilliant ruby red hue.

TERROIR

The vineyards of the Francesco Bellei winery are located between the towns of Bomporto and San Prospero, in the heart of the Modena province. The winery's philosophy has always been rooted in the Metodo Classico and the "Traditional Method" of natural bottle fermentation.

NOTES

Optimal storage: 5 years from dégorgement, in bottles stored horizontally, in a cool and dark environment.

BRUT ROSSO

LAMBRUSCO DI SORBARA 2023
METODO CLASSICO



PRODUCTION

GRAPE VARIETIES
Lambrusco di Sorbara

PRODUCTION AREA
Between the Secchia and Panaro rivers, in the municipalities of Bomporto and San Prospero, Modena province

ALTITUDE AND EXPOSURE
Plain-level vineyards

SOIL CHARACTERISTICS
Mixed soil, 70% sand and 30% clay

TRAINING SYSTEM
Double curtain with spur-pruned cordon training

HARVEST
Early October

VINIFICATION
The alcoholic fermentation of the first portion of the must – the free-run juice – takes place at low temperatures in small stainless steel tanks. This is followed by secondary fermentation in the bottle (Traditional Method)

AGING
Minimum aging on the lees is 18 months

ALCOHOL CONTENT AND RESIDUAL SUGAR
12% vol, 2 g/l

ALLERGENS
Contains sulfites



750 ml