







# Nebbiolo d'Alba


## DOC Brut Millesimato


### Metodo Classico


12% alc. vol  
Dosage 10 g/L

-  100% Nebbiolo
-  Vineyards are located in the Barolo area, between 380 and 450 meters above sea level.
-  Harvest is carried out when the grapes have achieved the perfect balance of acidity and alcohol. The grapes are hand-picked and placed in small cases of up to 5 kg in order to prevent damage to the fruit prior to pressing. This also helps the grapes to maintain their natural freshness grown at these altitude levels. Training System: Guyot

 The grapes undergo a gentle pressing prior to a short maceration on the skins. This helps in extracting the beautiful pale pink color. The first alcoholic fermentation takes place in small stainless steel tanks at low temperatures between 14-16° C. for up to 4 weeks in order to protect the delicate nebbiolo grape aromas. Tirage happens between March and April of the year following harvest. The secondary fermentation takes place slowly in the bottle at a constant temperature between 13-14° C.

 The wine stays in contact with the lees for a minimum of 30/36 months, following with dégorgement.

 It has a pale powder pink color with a fine, persistent, and elegant froth. The nose shows hints of freshly baked bread, nutmeg, rose petals, currant, raisins, and wild strawberries. The palate is crunchy, fresh, intense, and persistent with typical notes of the nebbiolo grape. The wine is elegant, structured, and balanced.

 Enjoy this wine with raw oysters, grilled or baked fatty fish, shrimp risotto, or fresh and decadent cheese.



*"...the most impressive non-conventional sparkling wine I have recently come across is Cuvage Rosé Brut... so pale, so delicate, so fine..."*  
- Tom Stevenson



 0,375 L • 0,75 L • 1,5 L • 3 L • 6 L (on demand)