

CUVAGE



ALTA LANGA DOCG BRUT



Cuvage was founded in Acqui Terme in 2011, in the province of Alessandria, a region that is world famous for Italian sparkling wine. Cuvage was founded to emphasize this distinctive terroir and to honor the tradition of premium Italian sparkling wines. It is a modern interpretation of the ancient sparkling wine tradition that was born in Piedmont in 1895. This expression balances history, innovation and technology, giving life to Cuvage, made with the Traditional Method. Cuvee and perlage are the foundational essence of a fine sparkling wine. The marriage of these two is Cuvage.

With great pride in their Piemontese heritage, the Cuvage winemakers focus on native grapes to exemplify the highest level of quality and character. The vineyards are located on the hilly ridge that follows Strevi to Castino located in the Sessame area. Benefitting from the continuous presence of the Marino winds that arrive from the Ligurian coast, giving the fruit a distinct complexity. The vineyards are divided into five farms located in diverse and desirable positions both in terms of soil type and exposure. Iron-rich clay, marl and white limestone rock soils provide a tapestry of diverse land for cultivation. Chardonnay prefers slightly looser soil which helps in giving elegance and savory notes to the wine.

Harvest takes place in late August or the beginning of September exclusively by placing whole bunches in cases. The harvest is whole cluster pressed to 45-50% of initial weight. The juice is then inoculated with select yeasts and the cuvee undergoes maturation for seven months in stainless steel on the lees. The tirage takes place 7-8 months later.

The finished wine has a pale straw color with matching highlights while demonstrating a very fine and persistent perlage. The nose reveals classic aromas of bread crust as well as unique mineral notes of flint. As the wine acclimates to the glass, the character of the cuvee emerges, conveying yellow fruit, currant, delicate wisteria, and slightly roasted hazelnuts from Piedmont. The palate is crisp and savory with a good backbone.



Vineyard & Winemaking Details

APPELLATION	Piemonte DOCG
VARIETAL	Pinot Noir & Chardonnay
ALCOHOL	12%
VINE AGE	Average 25 years
HARVEST DATES	Late August through the beginning of September
BARREL AGING	7 months stainless steel, 30-36 months aging sur lie with an additional 6 months bottle aging
ELEVATION	250-450 meters