

CUVAGE



NEBBIOLO D'ALBA DOC 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. Cuvage 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 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. 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 24 months, following with dégorgement.

The finished wine 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.

Vineyard & Winemaking Details

APPELLATION	Barolo DOC
VARIETAL	100% Nebbiolo
ALCOHOL	12%
HARVEST DATES	September
BARREL AGING	Sur lie for 24 months in the bottle
ELEVATION	380-450 meters