



Cuvage de Cuvage

Pas Dosé

Metodo Classico

12% alc. vol
Dosage < 3 g/L



The soils that characterize our Cuvée have a strongly calcareous component, with a ventilated microclimate that gives the selected vines the typical characteristics of the suitable area.

Training system: Guyot • Average age of the vines: 25 years.



Grapes are harvested early in order to preserve the typical acidity and moderate alcohol content from the Nebbiolo grape. Grapes are hand picked and placed into small cases of 5kg each. The harvested grapes undergo gentle pressing as well as a brief maceration with the skins. The first alcoholic fermentation takes place in small stainless steel tanks at controlled temperatures between 14-16° C for 4 weeks in order to protect the delicate aromas of the grape. Tirage takes place between the months of March and April the following year. Secondary fermentation is carried out at constant temperatures of 13-14°C.



Permanence on the lees occurs for a minimum of 24 months preceding dégorgement.



Deep straw color with golden highlights. It has a very fine and persistent perlage which is slowly released in the glass. On the nose, you can perceive the classic notes of bread crust that come from the traditional method as well as white flowers, citrusy lime, and acacia honey. The palate is fresh, full-bodied, balanced, and complex. The fine froth is very creamy in the mouth and shows a persistent, strong personality.



This wine pairs excellent with pasta, risotto, starchy foods like potato or black bean tacos, baked fish, and fresh robiola cheese.



“Technically the construction of the mousse in all of our wines is flawless, That mousse you achieve is superior to that found 99,9% of all the Champagnes currently in production!”

- Tom Stevenson



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