



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

Nebbiolo d'Alba

DOC Brut Millesimato

Metodo Classico

12% alc. vol
Dosage 10 g/L



100% Nebbiolo



The vineyards of the supply chain are located in the area surrounding Alba and Roero and the grapes for this classic method come from an area of approximately 6 hectares in the Verduno and Montaldo Roero area, on calcareous, clayey and silty soil.



The harvest is carried out at the best time - usually between the end of August and the beginning of September - to obtain the right acidity and not excessive alcohol potential from the grapes. The grapes are harvested manually in small boxes to preserve their integrity and the natural acidity typical of the vine.. Training system: Guyot



The harvested grapes undergo at the same time a soft pressing and a short skin maceration to extract the characteristic rosé color. The grape wine yield is approximately 70%. The first alcoholic fermentation is carried out at a very low temperature in small thermo-conditioned steel vats at 14-16 °C, slowly to maintain the delicate aromas of the Nebbiolo. The refermentation in the bottle takes place at a constant temperature of 15°C as well as constant light and humidity conditions. Maturation on the lees for a minimum of 24 months, disgorgement à la glace.



Maturation in bottle for a minimum of 3 months before being put on the market.



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.



WINEENTHUSIAST
92 Punti



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

