

Alta Langa DOCG

Brut | 2021

BRAND / ORIGIN

Founded in 2011 in Acqui Terme, Cuvage brings a modern perspective to Piedmont's historic sparkling wine tradition. The winery focuses on iconic regional varieties, crafting traditional method wines that express the region's distinctive terroir with precision, elegance, and contemporary style.

VINEYARD / TERROIR

The Alta Langa vineyards extend along the hills between Strevi and Castino at elevations up to 450 meters. Approximately six hectares provide the fruit for this cuvée. Gray-white marl soils rich in limestone contribute freshness, structure, and mineral character. Alta Langa represents one of Piedmont's most distinguished expressions of traditional-method sparkling wine.

WINEMAKING

Beginning in mid-August, grapes are hand-harvested in whole bunches, then gently pressed and cool handled to retain their natural freshness, purity, and delicate aromatics. The base wines ferment and rest for seven months in stainless steel on their lees without malolactic fermentation. Using the traditional method, secondary fermentation occurs in bottle, followed by at least 30 months on the lees, ice disgorgement, and three months in bottle before release.

TASTING NOTES & PAIRINGS

Straw yellow with golden reflections, this Alta Langa displays fine, persistent bubbles. Aromas of bread crust and flint lead into a fresh, structured palate with savory depth. Pair with tempura, seafood, raw meat dishes, flavorful vegetables, white truffle, and aged cheeses.



Vineyard & Winemaking Details

APPELLATION

Piemonte DOCG

METHOD

Traditional Method

HARVEST

Mid-August, Whole Bunches

ALCOHOL

12% ABV

VARIETALS

Pinot Noir and Chardonnay

ELEVATION

Up To 450 Meters Above Sea Level

DOSAGE

6 g/L

FORMATS

0.75 L, 1.5 L, 3 L, 6 L

ORIGIN

Piedmont; Vineyards Between Strevi and Castino

SOILS

Gray-White Marls With Strong Limestone Component

AGING

Minimum 30 Months on Lees in Bottle; 3 Months After Disgorgement

FERMENTATION

Stainless Steel; 7 Months on Lees

