

THE ESSENCE OF TRADITIONAL METHOD



ABOUT THE BRAND

Cuvage was founded in Acqui Terme in 2011, in the province of Alessandria, a region that is world famous for Italian sparkling wine. 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. Cuvage was founded to emphasize this distinctive terroir and to honor the tradition of premium Italian sparkling wines.

WINEMAKING TEAM

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. Cuvage 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.

AWARD WINNING

Time and again, this sparkling wine over-delivers for the price point, winning accolade after accolade. Further evidence of Cuvage's commitment to unique expression and winemaking excellence.



KEY SELLING POINTS

- Alta Langa DOCG is recognized for Chardonnay and Pinot Noir
- Cuvage Rosé is unique because it is made from 100% Nebbiolo (DOC)
- Methode Champenoise method requires extended time on the lees, creating body and retaining acidity

