



CUVAGE

METODO CLASSICO





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Cuvage was founded in Acqui Terme in 2011, in the province of Alessandria, a territory world famous for Italian sparkling wine. Cuvée and perlage are two key elements in the making of sparkling wine. It is from their liaison Cuvage was born. Proud of its Piemonte origin, the focus is on native grapes like Nebbiolo and Cortese, complemented by international varieties. Cuvage was founded to emphasize a unique terroir and to honor the cradle of premium Italian sparkling wines.



RIBOLI FAMILY WINES

PROPRIETARY & CONFIDENTIAL | INTENDED SOLELY FOR USE OF ADDRESSED RECIPIENT AND MAY NOT BE REPURPOSED OR REUSED



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Autochthonous (indigenous) varieties are the foundation for Cuvage...our passion lies in the unique expression and winemaking excellence.

In order to reach its objectives, the winery has followed an uncompromising policy which focuses solely on Metodo Classico and Metodo Martinotti production and the valorization of local varieties such as Nebbiolo, Cortese, Moscato, and Brachetto as well as international varieties such as Pinot Nero and Chardonnay.

The vineyards are divided into 5 farms located in diverse and desirable positions both in terms of soil type and exposure. Clay, iron rich, marled and white limestone rock soils provide an ample range of land for cultivation. Nebbiolo thrives on high altitude clay-limestone soils, whereas white grape varieties such as Chardonnay and Cortese prefer slightly looser soil which help in giving elegance and savory notes to the wine.

ALTA LANGA DOCG

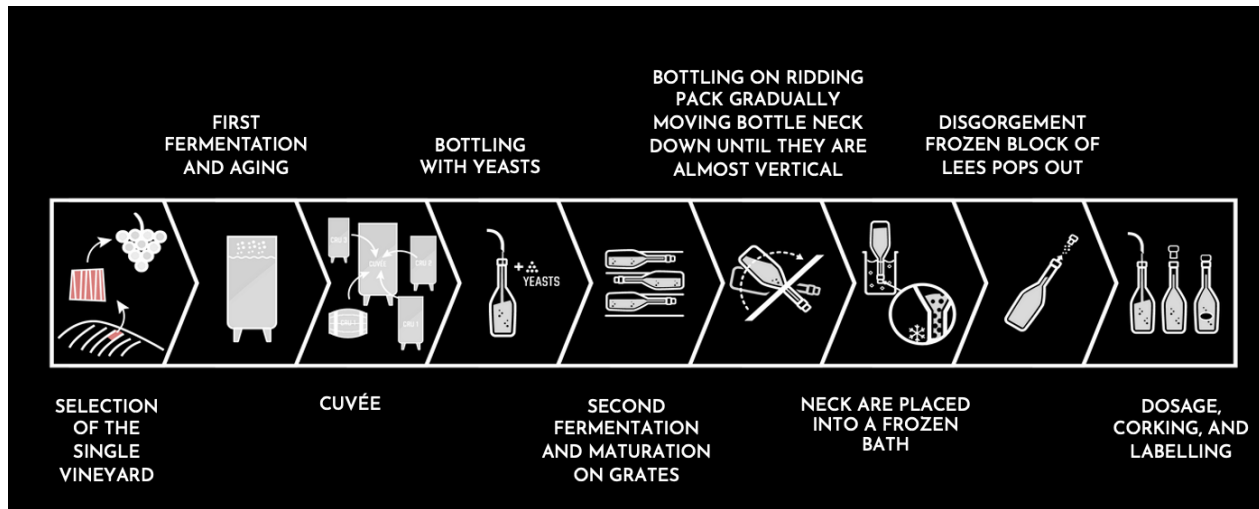
ZONA DI PRODUZIONE



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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 the two product ranges; “Cuvage,” made with the Traditional Method and “Acquesi,” from the Martinotti Method.



Nebbiolo d'Alba DOC

Brut Millesimato Metodo Classico

100% Nebbiolo
12% abv
Dosage: 10 g/L



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.



Alta Langa DOCG Brut

Millesimato Metodo Classico

Pinot Nero (Noir)/Chardonnay
12% abv
Dosage: 6 g/L



The wine has a pale straw color with matching highlights while demonstrating a very fine and persistent perlage. The nose reveals classic aromas of bread crust as well as unique mineral notes of flint. The palate is crisp, savory, with a good backbone.

It is recommended to go against the grain with this one, combining it with main courses, preferably raw meats, tempura, seafood, and vegetables with intense flavor. White truffle and aged cheeses are always welcome.

