



Nebbiolo d'Alba DOC

Rosé Brut | 2020



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 metodo classico wines that express the region's distinctive terroir with precision, elegance, and contemporary style.

VINEYARD / TERROIR

The Nebbiolo is sourced from approximately six hectares near Verduno in the Barolo area. Limestone, clay, and loamy soils contribute structure and aromatic complexity to this traditional-method rosé. As Cuvage's inaugural wine, it remains a signature expression of the winery's Piedmontese identity.

WINEMAKING

Hand-harvested grapes undergo gentle pressing and brief skin contact to achieve a delicate rosé color. Primary fermentation takes place at low temperatures in stainless steel. Using the traditional method, secondary fermentation occurs in bottle, followed by at least 24 months on the lees, ice disgorgement, and three months in bottle before release.

TASTING NOTES & PAIRINGS

Powder pink with fine, persistent bubbles, this sparkling Nebbiolo opens with aromas of freshly baked bread, nutmeg, rose petals, currant, raisin, and wild strawberry. The palate is fresh, structured, and balanced. Pair with smoked salmon, grilled fish, seafood risotto, shellfish, oysters, and fresh cheeses. Serve chilled at 7–8°C.

Vineyard & Winemaking Details

APPELLATION

Barolo

METHOD

Traditional Method

HARVEST

Late August, Hand-Harvested

ALCOHOL

12% ABV

VARIETALS

100% Nebbiolo

ELEVATION

Up To 450 Meters Above Sea Level

DOSAGE

10 g/L

FORMATS

0.75 L, 1.5 L, 3 L, 6 L

ORIGIN

Piedmont; Verduno Area
Near Barolo

SOILS

Limestone, Clay, and Loamy Soils

AGING

Minimum 24 Months on Lees
in Bottle; 3 Months After
Disgorgement

FERMENTATION

Low-Temperature Stainless
Steel



RIBOLI FAMILY WINES

For more information, please contact your local sales representative.