

ROSE' BRUT NEBBIOLO D'ALBA DOC

BRAND	Cuvage
VARIETY	Nebbiolo 100%
ALC. VOL	12%

PRODUCTION AREA

Nebbiolo grapes are grown in the Barolo area located between 380 and 450 metres above sea level.

MATURATION ON LEES

Slow refermentation in the bottle occurs at a temperature of 13-14°C, with consistently maintained humidity levels and in the absence of light, in accordance with the rigorous CUVAGE Classic Method.

After resting on its lees for a minimum of 24 months, CUVAGE Rosé is ready for the "mise en pointe".

TASTING NOTES

A tenuous powder pink colour, this wine features a fine and highly persistent perlage.

Delicate aromatic hints of bread crust and white spice mingle with notes of currant and gooseberry.

The wine showcases the personality of Nebbiolo; it exudes elegance and balance.

FOOD PAIRINGS

Cuvage Rosé is best enjoyed with either raw or skilfully cooked crustaceans and high quality cold cuts.

PACKAGING INFORMATION

Size	750ml
UPC Code	8056457510717

