Cuvage’s ACQUESI ASTI DOCG

scritto da Redazione Wine Meridian | 7 Ottobre 2024



Acquesi is the product line that the Cuvage winery has dedicated to the city of Acqui Terme, as a tribute to the company’s roots.

This sparkling wine, produced using the Martinotti Method, is an iconic and representative interpretation of Asti from Piedmont in the world: an Asti that, due to its pleasantness and freshness, has been awarded several times as the best aromatic sparkling wine by the prestigious CSWWC global competition.

Acquesi Asti DOCG originates from soils composed of sand, silt, and limestone: a combination that proves perfect for enhancing the sensory richness of this aromatic grape variety.

The grapes are harvested starting from mid-August. After a gentle pressing, the filtered must is refrigerated to prevent

the start of unwanted fermentations, cleared of suspended solid particles, and stored at cold temperatures (0°C) until fermentation begins.

This is followed by the addition of selected yeasts and the conduction of fermentation in an autoclave for about a month. To best preserve the typical aromas of the Moscato variety, the fermentation is started slowly and gradually at a temperature of 16°C, and then brought to a controlled temperature that varies between 18°C and 20°C.

The application of the Martinotti Method is particularly suitable for enhancing the aromatic characteristics of the variety.

Acquesi Asti DOCG captivates from its appearance, with its elegant and inviting perlage. In the olfactory and gustatory bouquet, you can find honey, peach, and a touch of citrus.

Served at a temperature between 6 and 8°C, it perfectly accompanies, by tradition, fruit-based desserts such as tarts, cakes, and cookies. It offers interesting and surprising nuances when paired with aged cheeses.

Its versatility also makes it the ideal companion for oriental and ethnic dishes where a perfumed and spicy component requires a delicate yet assertive aromatic complement. Acquesi Asti DOCG is suitable for restaurants and specialized stores, given the high quality of the product that places it in a higher price range compared to competing wines in the category.

It is designed for the evolved consumer in markets like the United Kingdom and Northern Europe who appreciate high-quality sweet wines. The personalized bottle appeals to an audience that is also attentive to presentation and seeks occasions of conviviality seasoned with elegance and hedonism.

Company Profile

Cuvage embodies with strong identity and character the Piedmontese sparkle. Its expressions of the Metodo Classico, under the Cuvage brand, interpret with great boldness and personality the classic international sparkling wine grapes, such as Chardonnay and Pinot Noir, as well as the native Nebbiolo, vinified pure or in blends, for a range of sugar levels from Brut to Pas Dosè. The Acquesi line completes the range of the winery's sparkling wines. The Acqui Terme winery, a modern facility dating back to the '90s, was inaugurated in 2020. The winery is equipped with an area dedicated to hospitality and wine tourism, as well as a Boutique, where it is possible to offer visitors and tourists a true experiential journey through the world of sparkling wines. Cuvage is part of the Argea group, a primary player in the Italian wine industry with its prestigious brands, representing various expressions of Italian winemaking, exporting about 90% of its production.

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 2021/2115
CAMPAIGN FINANCED ACCORDING TO EU REG N. 2021/2115