Royal Cuvée Brut

Royal Cuvée Brut - Dovitia produces this fine sparkling wine by carefully selecting a blend of Trebbiano and Garganega grapes. After initial fermentation of the grapes, we perform a second fermentation in stainless steel tanks using the Charmat-Martinotti method. Once the still wine is made, instead of being put into separate bottles, it is placed into a large pressurized container. A mixture of yeast and sugar is added to induce the secondary fermentation, and the wine gets to work making bubbles!

Tasting Notes

Straw yellow with green highlights, our Dovitia Royal Cuvée Brut has a creamy delicate bubbling, elegant and persistent sparkle. The aromas recall a clear fresh bouquet. The notable balance and liveliness are typical of a well-made Brut. It pairs well with a wide variety of appetizers from toasted almonds and marinated olives to fried calamari or seared scallops. Enjoy it with Brie or aged Gouda cheese, steamed mussels and delicate cream-based fish and chicken entrees. It also goes beautifully with fruit-based desserts. Best served between 43-46°F/6-8°C.

Grapes: 70% Trebbiano, 30% Garganega
Alcohol Content: 11,50% Vol
Bottle: 750 ml Bottle
Origin: Northern Italy
Sugar Content: 10 grams/Liter

All-Inclusive Pricing for Shipping to U.S.

3 Bottles — $84.38 for wine, tax & shipping to US
6 Bottles — $129.27 for wine, tax & shipping to US
10 Bottles — $210.69 for wine, tax & shipping to US
12 Bottles — $220.12 for wine, tax & shipping to US

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