

DUBL EDITION

It all started 20 years ago in Irpinia with a vision: express the full potential of the best Campanian indigenous grapes & bring it to a new horizon never explored before: A methode champenoise. To achieve this ambition, we have collaborated with the best of Champagne's expertise - Anselme Selosse who was amazed by what Greco & Aglianico had to offer: an incredible minerality & freshness, perfect to create fine sparkling wines. Located on the Apennine mountains, with heavy rains, snowfall & wind, as well as volcanic soils, Irpinia is not the typical South of Italy, it is un-expected. Beyond wine, DUBL [pronounced double] is a universe inspired by design & architecture. The two bottles have been designed by the best of Italian design: Massimo Vignelli (DUBL Edition) & Fabio Novembre (DUBL Esse). DUBL is a universe open to creative minds and pioneers from all over the world, inviting curious enthusiasts to explore a new expression of indigenous varieties with a strong legacy. Last June 2022, DUBL became the first Italian Metodo Classico to be certified B Corp & Equalitas.

TECHNICAL SHEET- DUBL Brut Edition III

▪ Grapes

Predominantly Greco. The cultivation of Greco takes place in a small area characterized by hills & mountains, creating a variety of microclimates which together with the variety of soils, provide many different grapes in terms of analytical and organoleptic characteristics. This wealth of variables is carefully managed at the time of the harvest by putting together the grapes from so many small vineyards like the pieces of a puzzle.

▪ Vineyards

Many small vineyards located in the town of Tufo, Santa Paolina and Montefusco. Average age:15 years.
Breeding system: Guyot

▪ Vintages notes

Harvest is carried out by hand picking the grapes and pressing them in whole bunches. Harvest happened in the 3rd decade of September.

▪ Time on lees

38 months for Edition III

▪ Appellation

Vino spumante di qualità

▪ Alcohol %

12,5% Vol

