

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 unexpected. 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 Rosé Edition III

▪ Grapes

Predominantly Aglianico*. Vineyards are located in the upper part of the Aglianico cultivation area, because it is where ripening takes place later. A variety of vineyards where grapes must ripen from an organoleptic point of view without exceeding the sugar and acid content. (* including a small percentage of other Irpinia's varieties such as Greco)

▪ Vineyards

Medium size vineyards located in the town of Taurasi, Torella dei Lombardi and Castelfranci. 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 2nd decade of October.

▪ Time of lees

76 months for Edition III

▪ Appellation

Vino spumante di qualità

▪ Alcohol

12,5% Vol

