



AVAILABLE FORMATS:
0.75 l - 1.5 l.

Cuvée Aurora Rosé *Extra Brut*

Alta Langa DOCG

2016

VARIETIES

Pinot Nero

DESCRIPTION

Banfi was among the seven historic houses that, claiming the Piedmont roots of traditional Italian sparkling wine, in 1990 gave the go-to project *Spumante Metodo Classico in Piedmont*. In 2008 was finally obtained the *Alta Langa DOCG* appellation.

2016 has been a balanced year overall. The particularly mild winter led to an early budding, well balanced by a subsequent slowing of the vegetative activity due to a fresher spring than usual. These conditions, together with the scarce presence of rain in the first half of September, meant that the quality of the grapes was exceptional.

Pale pink color with fine and very persistent perlage. Intense and enveloping aroma with hints of golden apple peel, dog rose and dried fruit. In the mouth it is well structured, full and soft.

Ideal as an aperitif; perfect with oysters, raw and cooked seafood and shellfish.

TECHNICAL NOTES



Soil: marly-calcareous soil with a small percentage of clay.



Trellising System: Guyot
Vine Density: 4000 vines/ha.
Hectar Yeald: 110 q/ha.



Fermentation :the first in temperature-controlled (17°C) stainless-steel tanks; the second in bottle accordi to the Classic Method with residence on the lees for 30 months



Alcohol: 12.5%



Suggested serving temperature: 10-12°C



First vintage prduced: 2005