



Cuvée Aurora Rosé *Extra Brut*

Alta Langa DOCG

2017

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.

2017 vintage has been characterized by a mild winter, with low rainfall and a hot spring favored an early blossoming. Frost damage occurred at the end of April, followed by a dry summer and high temperatures that anticipated the ripening of the grapes and the harvest time. However, the result was a very good quality

Light pink colour with fine and very persistent perlage. Intense and enveloping bouquet with hints of citrus peel and notes of rose and vanilla. 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 according to the Classic Method with residence on the lees for 30 months



Alcohol: 12,5%



Suggested serving temperature: 10-12°C



First vintage produced: 2005

AVAILABLE FORMATS:
0,75 l - 1,5 l.