



Cuvée Aurora Riserva 100 Mesi

Alta Langa DOCG Riserva

Pas dosé

2010

VARIETIES

85% Pinot Nero and 15% Chardonnay

DESCRIPTION

The 2010 vintage was characterized by intense snowfall during the winter and a spring with abundant rainfall. The regular summer, with temperatures in the seasonal average, allowed the correct ripening of the grapes. Then, thanks to a very dry end of August and the good temperature variations between day and night, the harvest gave excellent results.

Straw yellow color with bright golden reflections, very fine and persistent perlage. Intense aroma characterized by hints of candied citrus peel which then evolve into aromas of brioches, dried fruit and vanilla. Austere and elegant wine, which is distinguished by its marked flavor and remarkable persistence.

Structured wine, suitable in combination with complex fish dishes, such as truffle-based first courses, vegetable flan or fondue. Also perfect as an aperitif or as an accompaniment to cold cuts and cheeses.

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: in bottle according to the Classic Method
Aging: 100 months minimum



Alcohol: 13%
Residual sugar: 0 g/l – pas dosé



Suggested serving temperature: 8-10°C

AVAILABLE FORMATS:
1,5 L