



AVAILABLE FORMATS:
1,5 L

Cuvée Aurora Riserva 100 Mesi

Alta Langa DOCG Riserva

Pas dosé

2011

VARIETIES

85% Pinot Nero and 15% Chardonnay

DESCRIPTION

The 2011 vintage was characterized by abundant snow during the winter followed by a spring with normal rainfall. The high temperatures recorded in May accelerated the growing cycle, thus anticipating the flowering and the fruit set of the vine. The summer temperatures within the norm and the rainfall in June, however, allowed an optimal maturation of the grapes which took place slightly earlier than usual. In general, the 2011 harvest gave excellent results, with peaks of excellence.

Bright straw yellow colour with golden reflections. Very fine perlage. Intense bouquet initially characterised by hints of candied citrus peel and toasted hazelnut which evolve into complex, balsamic aromas of star anise. An austere, elegant wine with great structure. It is characterised by an important acidity that gives it a rare freshness, and by a remarkable sapidity and persistence.

Ideal paired with both raw and cooked fish dishes with complex preparations and elegant, yet well-defined flavors

TECHNICAL NOTES



Soil: marly-calcareous terrain with a minor 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: in the bottle on the yeast for a minimum of 100 months



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



Suggested serving temperature: 8-10°C