



AVAILABLE FORMATS:
0.75 l - 1.5 l.

Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2015

VARIETIES

Pinot Nero, Chardonnay

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.

2015 was a vintage characterized by a rather mild winter and a warm spring/summer, full of providential rains during the second half of August. These weather conditions have anticipated the ripening of the grapes and gave them a marked aroma.

Straw yellow color, fine and very persistent perlage. Intense and fragrant bouquet, characterized by hints of citrus peel, yeast and vanilla. In the mouth it expresses all its elegance and harmony that ends up in a fresh and savory finish on the palate.

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 42-48 months



Alcohol: 12.5%



Suggested serving temperature: 8-10°C



First vintage prduced: 1997